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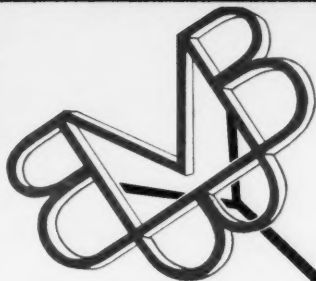
JULY 6, 1957

Provisioner

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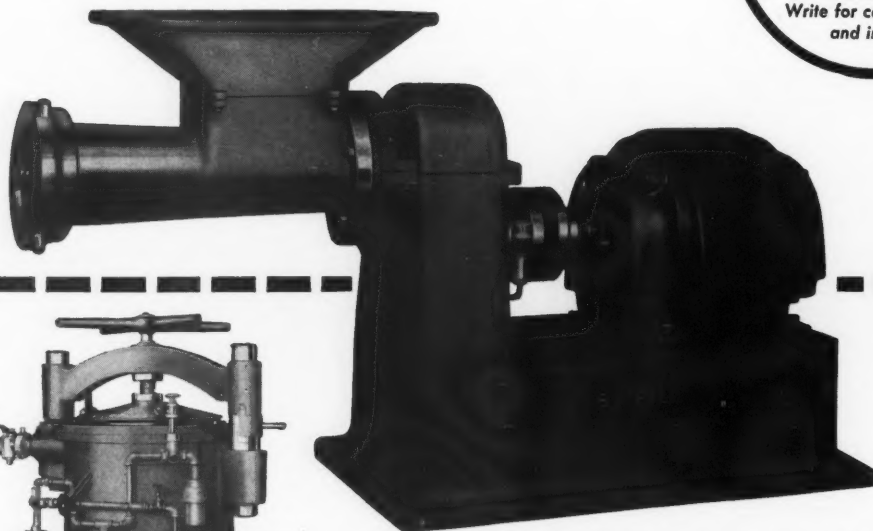


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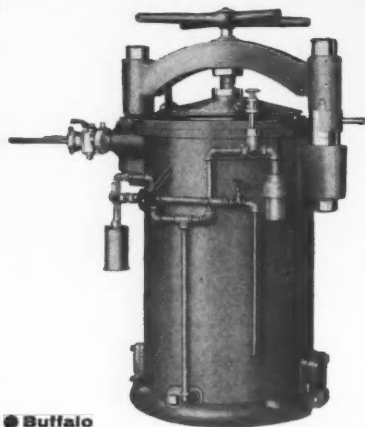
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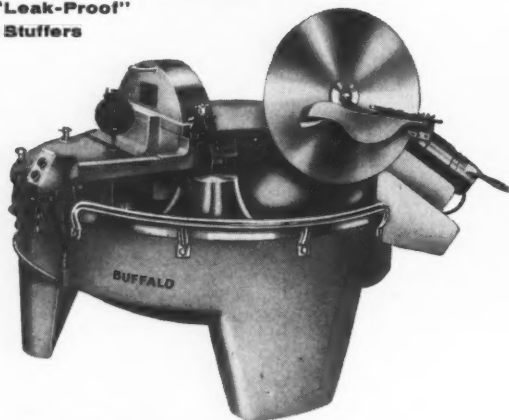


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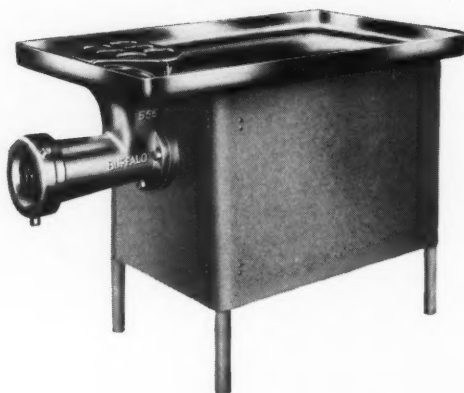
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JULY 6, 1957

NUMBER 1

CONTENTS

'Time for Action'—an editorial	17
News of the Industry	17
Blackhawk Goes West to New Branch	20
Good Practices in Making Frankfurts	18
Todd's Hams Same Since 1779	19
Swift Gets Humane Award	36
Merit Buying is a Necessity	51
The Meat Trail	33
Market Summaries—begin on	45
Classified Advertising	54

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News and Views

THE NATIONAL PROVISIONER

Vol. 137 No. 1

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'Time for Action'

We believe that the letter reproduced below is better than any editorial we could write on the subject. It was received by the president of a prominent meat packing company (name on request) from one of his stockholders. The packer executive gave it to the PROVISIONER with the comment: "This applies to a lot of us."

Read, then, the complaint of a frustrated investor who believes that now, if ever, meat packers should demonstrate that they can earn as well as explain:

"I received your statement regarding earnings for the first six months of this year. This news was not to my liking, which I am sure you can understand.

"There has been a lot of nonsense issued by the various officials of the meat packers as to why they are not making any money this year. I say 'nonsense,' because if you cannot make money during times such as we have now in this country, when can you turn in a decent rate of profit?

"Now, it sounds very noble for meat packing officials to stand up and sound off about the fine job they are doing to serve the American public, and how close they work on profit margins to do this necessary job, but no sensible consumer expects to be served for nothing, and it seems that year after year the packers have very little but an ample stock of excuses to offer to their shareholders.

"If you and the other officials expect your companies to survive, I suggest that you take some steps to do some hard and fast merchandising and make some money this year. Last year when the packers earned a good rate, they had the farmers and the government on their necks because of the low price hogs were bringing, and now that you have 13 per cent less hogs all is lost in the meat packing business.

"In the sales field it is generally accepted that a salesman who does not produce is soon out of a job, and it is suggested that you pass along to all interested parties that they have a job to do NOW and not next year, because there may not be a "next year."

"It is time for action and results and a lot less talk."

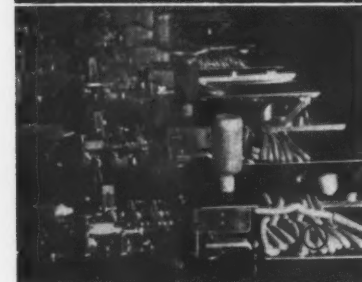
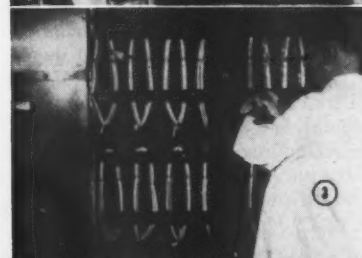
The House Agriculture committee will open hearings on Tuesday, July 9, on the proposed amendment (HR-7743) to the Packers and Stockyards Act that would redefine "packer" to exclude from coverage firms not principally engaged in slaughtering or processing. The bill, sponsored by Rep. William S. Hill (R-Colo.), would eliminate much of the argument advanced by advocates of pending House and Senate measures to transfer regulatory authority over packers from the U. S. Department of Agriculture to the Federal Trade Commission. Witnesses favoring such transfer have dwelt at length at recent hearings on the contention that large food chains and, theoretically, any type of business, can escape FTC jurisdiction by acquiring a 20 per cent interest in a meat packing plant since this would bring them within the present "packer" definition. Wesley Hardenberg, president of the American Meat Institute, is scheduled to testify in favor of the Hill bill on Tuesday. The USDA also is in accord with the proposal.

The Senate bill (S-1356) that would transfer jurisdiction over packers to the FTC was discussed by the judiciary committee of that body this week but no action was taken. Committee members said the measure will be taken up at the next regular meeting on Monday, July 8, but that a vote on that date is unlikely. Senator Everett Dirksen (R-Ill.) plans to offer a limiting amendment similar to the Hill bill, redefining "packer." Even if approved by the committee, S-1356, sponsored by Senators Joseph C. O'Mahoney (D-Wyo.) and Arthur V. Watkins (R-Utah), may be delayed indefinitely by an impending southern filibuster on civil rights legislation.

Warning That HR-8308 would require a complete change-over in hog slaughtering methods now generally used, and has other potential dangers, industry spokesmen urged individual packers this week to get in touch with their Congressmen immediately and ask them to vote against the so-called "humane slaughter" bill. The measure, introduced by Rep. W. R. Poague (D-Tex.), was recommended for passage by the House agriculture committee in a 25-to-3 vote. The committee adopted two minor amendments to postpone the bill's effective date six months. The legislation would require the Secretary of Agriculture to designate humane methods of slaughter. However, no slaughter method would be deemed in compliance with the public policy declared by Congress unless "all animals are rendered insensible to pain, by a single blow or gunshot or an electrical, chemical or other means that is rapid and effective before being shackled, hoisted, thrown, cast or cut." Beginning in 1960, no company which in any of its operations used methods not officially certified would be able to sell any livestock product to any agency of the federal government. The industry is not opposed to use of the "most practicable humane methods," the American Meat Institute pointed out this week in voicing its objections to the Poague bill. "However, HR-8308 does not permit the Secretary of Agriculture to exercise sufficient discretion in determining what such methods are."

Cost Of Living, that obdurate "negotiator," will take another 3c per employe hour from meat packers across the nation beginning in the first pay periods of this month. Added to the 2c hourly hike that went into effect last January, this will make a total cost-of-living increase of 5c per hour for the last half of 1957. The cost-of-living adjustments, to date a one-sided affair, are equal to 1c per hour for each .5 point change in the government's consumer price index. A general wage increase of 7.5c an hour also is due in September under provisions of the three-year master agreements signed last fall.

How Franks Are Made for Continuous Packaging



CONTINUOUS packing of frankfurts into trays traveling on a conveyor past a battery of peelers is one of the interesting ideas employed by Briggs & Co. of Washington, D. C., which is portrayed in a film produced by Visking Company, a division of Union Carbide Corp. The technique is also in use at several West Coast plants.

The trays or boats are set up by a machine that feeds them onto the conveyor. The rate of travel of the latter is such that as each tray travels past the battery of Ty-Linker peelers the correct number of links is deposited in the container.

The trays then pass through an Exact Weight Selectromatic unit that automatically rejects the tray-lots that are either over- or under-weight. Trays which pass this weight check are conveyed to the overwrapping machine.

During the entire packaging operation there is no handling of the individual links to form a package and only those packages which require weight adjustment are check weighed. There is, of course, a certain amount of positioning of the links in some boxes, but this is limited to links which miss the tray.

Briggs' operations, as presented in the film, furnish examples of the various steps that are necessary to pre-

pare a uniform product suitable for mechanized packaging by flow count.

It is pointed out that the ideal conditions for storage of Nojax cellulose casings are 40° to 75° F. with a relative humidity of 55 to 60 per cent in a cool dry room away from steam pipes, etc. Unused casings should be stored in their caddies covered with the polyethylene liner; this helps to retain the correct moisture level in the carton. If storage conditions are allowed to vary from day to day the casings will have different stretch properties that will influence the amount of product that can be stuffed into them.

Emulsion temperature and air pressure on the stuffer should be kept uniform. All entrapped air should be vented from the stuffer. The piston should be raised after filling so that the emulsion is 8 to 10 in. above the stuffer top and should then be lowered suddenly. This action eliminates any large air pockets.

The caddy should be left in its protective waxed paper to protect the strands from inadvertent wetting as both the casing and the employee's hands should be dry for good stuffing. It is the uniform pressure of the stuffer, against the equally uniform hold-back pressure of the operator, that makes for uniform filling. Approximately 6 in. of casing is pulled beyond the end of the horn before opening the stuffer valve and a small amount of casing should be left unstuffed to wipe off the horn and to make it possible to tie successive lengths together.

In feeding to the linking machine, the distance between the stuffer and Ty-Linker should be held to a minimum to eliminate the drag which is frequently the cause of slippage in the linking machine, resulting in a difference in link size. For the same reason the strand should be mist-sprayed before it enters the linking machine.

The links should be checked against each other constantly to see that the length is uniform. Any adjustment in the machine should be made by a trained operator who has sole responsibility for this function.

[Continued on page 42]

1. In this setup of linking machines, pull-through is simplified by the close location of strands to machine; feeding from the front of the strand and spraying with mist.

2. Operator checks the size of links by matching one link with others.

3. Performance of modern air-conditioned smokehouse is checked at end of processing cycle to see that correct internal temperature has been attained.

4. To protect outer links from excessive shrinkage in chill cooler, protective sheeting is placed on the cages.

5. Battery of peelers has a central spent casing collection system that conserves space. Machine in foreground is being fed improperly with the links being pulled over the whole strand.

6. Packaged franks go through the automatic check weighing machine which passes those packages that make weight and shunts out over- and under-weights.



'Todd's Hams'

As They Were 178 Years Ago, Yesterday, Today and Will Be Tomorrow

UPPER LEFT: Hams in their initial dry salt pack being tested by a workman. BELOW: The original kitchen in Smithfield, Va., where Todd hams were prepared 178 years ago. The building is still standing, but abandoned. BOTTOM: Black pepper and molasses being applied to hams before bagging and prolonged ageing.

WHAT is a Todd ham? It's a product that is processed the same today as it was 178 years ago when the Virginia firm was founded by Captain Mallory Todd, a Bermudian by birth, and retired sea captain. A ham with the E. M. Todd, Inc., brand requires nine months to cure, smoke and age, according to A. C. Young III, vice president of the company.

The company operated for more than a century in Smithfield under the leadership of three generations of Todd's, and during World War I the firm was purchased by the present Young family and relocated in Richmond.

Capt. Mallory Todd, in pre-Revolutionary War days, was a curious person and perhaps interested in the more peaceful activities of the Indians who populated the James River area near Smithfield. He learned that they had long practiced the art of curing and smoking venison, and had observed wisps of smoke seeping from their wigwams. This intrigued the white man, and it is logical to suppose that he bartered bright-colored beads for a teepee look-see. When the flaps were turned back, Capt. Todd saw haunches of venison hanging from poles, absorbing smoke from a slow-burning hickory wood fire.

With friendly shrugs and maybe a few "Ughs," the Indians revealed to Capt. Todd their primitive curing and smoking methods, and furthermore, showed him how they used peanut oil. Employing pork instead of venison, Captain Todd experimented with his newfound knowledge. The results were successful—and he was in business.

The source of livestock supply tapped by the founder of the Todd company was the razorback hog, which roamed wild and fed upon peanut roots. The oily-textured meat of the peanut-fed hog lent itself admirably to these first experiments, which were carried on in the small brick kitchen located in back of Todd's Smithfield home. The type of hams used today in curing are long-cut from peanut-fed hogs which are found in the peanut-growing sections of Virginia, North Carolina and Georgia. The Todd hams are cut according to specifications agreed upon by the Virginia-Smithfield Meat Packers Association.

Vice president Young reveals some of the curing "secrets" which have made the Todd ham what it is today. Each ham is carefully salted by hand with Diamond Crystal flake salt and packed in a cooler to cure. The temperature of the cooler is 40° F. After one week, these hams are overhauled, resalted and sorted into their respective weight averages. The curing time per pound has been determined after many years of experience.

The salting period will vary from six to 12 weeks, depending on the averages. At the end of this period, the excess salt is knocked off and the hams are allowed to drain for several weeks before going to the smokehouse.



The curing process continues during the draining period.

The next step in processing a Todd ham calls for them to be washed in a Mepaco Rotary ham and bacon washer and covered with ground black pepper. They are then hung on metal ham trees and placed in brick smokehouses, which are four floors deep. These smokehouses are preheated with hickory log and sawdust fires in pits. The fires continue to burn 24 hours a day.

When the hams have been thoroughly dried, cool smoke from a sawdust fire is used exclusively to reduce shrinkage and impart the maximum amount of smoke to flavor the ham. When the hams have reached a dark mahogany color they are removed from the smokehouses

[Continued on page 44]

Blackhawk Goes West



Rath's Modern Branch at Los Angeles

FOR A number of years The Rath Packing Company has been working to gain a strong business foothold on the West Coast. The company's largest volume of western business has come from the Los Angeles area and, as business increased, it became obvious to company officials that larger manufacturing and processing facilities were required if the concern was to continue its pattern of progress. To bring this about only a new plant would serve and, accordingly, the concern's engineering department in Waterloo, Ia., began work on the design of one of the most modern distributing, processing and manufacturing branches owned by any meat packing concern.

Refreshing appearance characterizes the exterior of the new plant, with its clean design, colorful exterior, and orderly arrangement on the plant plot, but inspection of the plant facilities shows that the exterior is quite in keeping with the efficiency and logical arrangement of the plant interior. As in the western branches of many eastern packers, no slaughtering is done. All operations are concentrated on processing and manufacturing, plus servicing of West Coast customers with products manufactured at the headquarters plant. This naturally dic-

tated the type of plant to be built and its arrangement.

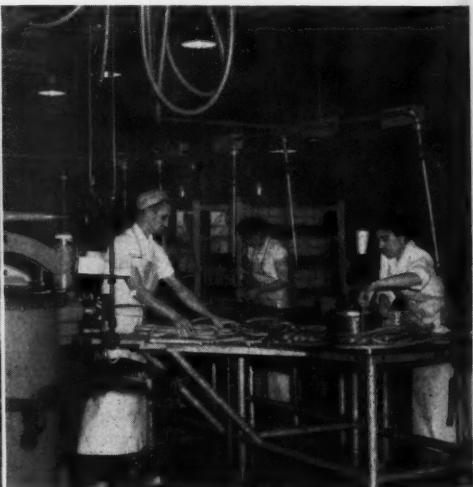
The plant is substantially square in shape, with product movement progressing in an orderly sequence, beginning at the rear corner of the building. The receiving dock at this corner is the entry point for all incoming product. A rail siding parallels one of these walls with doors opening on an enclosed rail loading dock following the rear wall of the plant. The adjacent area inside this adjoining rear wall is the truck loading dock. The rail dock and truck dock form an "L" which is accessible to all operating departments. All material coming into the plant moves progressively toward the outgoing shipping cooler located along the front of the building.

As a specialized plant, operations are confined to smoking and processing hams, bellies and picnics, plus sausage manufacturing. Hams and bellies are received in cured form, being brought to the plant by rail from Waterloo. These rail cars are usually unloaded into sub-level processing departments through chutes, but can also be unloaded into plant trucks which progress to the loading dock and are then carried down to lower level departments by elevator. Fresh meat delivered by truck is

ELEVATED CHARGING buckets in center travel on continuous rail; after loading and weighing (the latter operation is shown at left), the buckets are raised to a higher level to discharge the meat into the chopper.



STUFFERS discharge onto "T" table from which operators feed linkers. Stuffers are aligned with the overhead rail carrying the dump-bottom buckets of prepared meat.



transferred to the lower level pickle room by plant truck.

Cured hams and bellies discharge from the stainless steel unloading chute directly on the apron of an automatic washing machine, progressing through the washing operation on a link conveyor belt to the point where the product is hung off on cages. While the cage is being loaded, it is handled on an elevator which first lowers and then raises the cage for loading convenience. This keeps the cage at the right level for easy loading, regardless of whether its highest or lowest level is being loaded. Usually the top level of the cage is loaded first, with the cage being raised in steps until all loading is finished. The loaded cages then go directly to one of the adjacent smokehouses. Hams coming out of the smokehouse are transferred immediately to a 40° chill room to pull out heat, and are then transferred successively into a holding cooler and wrapping cooler.

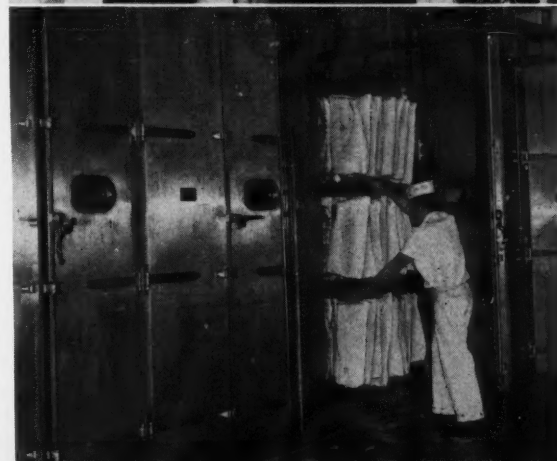
After pumping, curing and smoking, picnics follow the same sequence, ending in the wrapping cooler where they are inserted into Cryovac pouches, as are boiled hams at the same point. Bacon coming from the smokehouse goes into an 18° cooler and is then transferred to a tempering cooler at 27° where the slabs are pressed. After pressing, the slabs are stacked on pallets carrying 1,500 to 2,000 lbs. each. The pallets are picked up by a fork truck and carried to the slicing and packing room where they are dropped next to the slicer. All cured bellies are received rindless and are smoked without rind.

The stainless steel air-conditioned smokehouses used in the Rath plant are arranged in two batteries, one adjacent to the cured meat washing conveyor, and the other in the sausage kitchen. In each case control instruments are mounted at the ends of the battery of houses where they can be readily observed, and are also available for whatever service may be required. By means of a relatively simple alteration in the houses, Rath engineers have made easier the jobs of cleanup and maintenance. This has been done by installation of suction tees in the steam lines feeding the houses. By opening a valve in a suction tee and turning on the steam, a hot detergent solution is automatically sucked up and mixed with steam and sprayed throughout the houses through built-in spray heads. The installation of this system has largely eliminated manual cleaning operations in the smokehouses. The houses installed in the sausage kitchen are presently adequate for current output, but provision has been made for increasing production by allowing room for the installation of two more houses. Adjacent to the smokehouses, in the sausage kitchen, steam cabinets have been provided for cooking liver sausage and similar items.

Material for the sausage kitchen is brought into the main loading dock from either trucks or rail cars. One end of this loading dock ends at the corner of the sausage kitchen, and the other end is accessible to holding coolers. Trimmings, boned meats and other products destined for the sausage kitchen go there directly. If they are not to be used immediately, they are held in a cooler immediately adjacent to the end of the loading dock. From this cooler boned meats are taken as needed for sausage.

After coming out of the holding cooler, meat goes directly to the grinder. Ground meat goes into buckets

BACON OPERATIONS: Cured, derinded bellies received from Waterloo come down chute in distant background, go through automatic washer and are hung on cages which are raised and lowered by elevator during loading. Bellies then go into stainless steel houses. Pressed bacon slabs are brought to slicers on pallets by electric fork truck. Product graders at each end of slicing-packaging line control quality; finished packages are carefully inspected for appearance and tightness of their seals.





F. M. BURTON, general manager of the new Rath Packing Co. branch at Los Angeles.



GEORGE O. SHORT, sausage foreman, shows sample of production to John T. Grimes, branch processing superintendent.

and is weighed. Buckets carrying meat follow an established pattern, moving in sequence past the weighing station and thence to the chopper. After the buckets have been dumped into the silent cutter, the empty buckets come back on a horizontal rail for refilling with ground meat. The rail carrying these ground meat buckets is a flat oval in shape with two levels connected by a decline conveyor at one end and an incline conveyor at the other end. The decline conveyor is fitted with a fluid hold-back to slow the descent of the bucket. The incline conveyor at the opposite end of the circuit is fitted with a power unit. The buckets are loaded and scaled while they are on the low level of the rail, and are dumped into the silent cutter from the high level.

After each batch is chopped out in the silent cutter, the cutter load is dumped directly into special dump-bottom buckets. These buckets rest in dollies and are moved manually from

the chopper to the end of a monorail running over the battery of sausage stuffers. At the end of this monorail the buckets are picked up by an air hoist mounted on a trolley running on the monorail. The loaded bucket, filled with sausage material ready for stuffing, is moved down the monorail until it is directly over the stuffer due to be loaded. The bucket is lowered until it is positioned directly above and in contact with the open stuffer. At this time the bottom of the bucket can be swung out to drop the entire load directly into the stuffer without handling or shoveling. After discharge, the bucket is then ready for transfer back to the chopper location for reloading. The removable-bottom buckets used for transferring chopped products to the stuffers have a capacity of approximately 550 lbs., thus can load a 500-lb. stuffer.

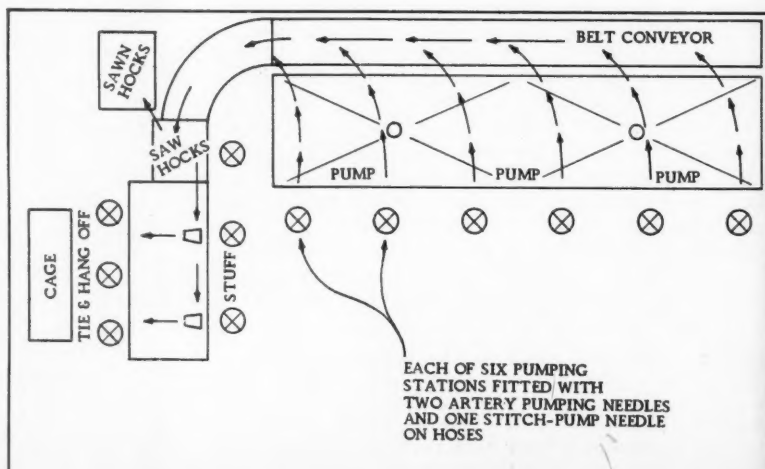
The same bottom dumping buckets used for loading material into the stuffers are used in the production of smoked link sausage, Polish sausage, salami and similar items. In this service the sausage material goes directly to the grinders and is ground back into the buckets. The buckets are wheeled to the mixer and dumped. After mixing, the product is again dumped back into the bucket, which is then moved to the end of the stuffer monorail for pickup by the air hoist, or the bucket may be moved back for product regrinding and then moved to the hoist pickup.

All equipment in the sausage kitchen, with the exception of units which are fixed to the floor such as grinders, choppers, stuffers and stuffing tables, is portable and is fitted with wheels. This applies to all tubs, trucks, linking machines, cages, etc. In designing the kitchen it was felt

that a rail system lacked flexibility and maneuverability and, since Rath produces almost 50 different varieties or sizes of items in the kitchen, with varying procedures, it was felt that flexibility must be maintained in the kitchen if efficiency was to be achieved. By making accessory devices portable they can be spotted as needed according to the item being produced, and removed just as fast.

At the point of stuffing, efficiency comparable to previous manufacturing operations is secured by the use of specially designed tables and a carefully integrated sequence of operations. Each of the main stuffers discharges stuffed casings onto the shorter center leg of a T-shaped table. Each of these tables has three linking machines along its long leg and each pair of linking machines feeds linked sausage onto a pan table. Linked sausage is hung off directly onto the wheeled cages by one of two operators working at this point. Two operators are stationed at each stuffer and two linking machines are handled by a single operator. One hangoff worker takes care of the output of each linking machine. This arrangement provides for four stuffers, three linking machine operators and six workers for hanging off linked product. Fresh product stuffed in natural casings is usually handled on a separate table, and such product is usually boxed on the linking table. Check weighing operations are carried on constantly at the stuffing tables to make sure that the stuffed and linked products are within proper tolerances.

The linked sausage is hung off on stick trucks and the product does not leave these trucks until the item is ready for peeling, slicing, packaging and/or boxing. Thus there is a mini-



LAYOUT EMPLOYED FOR PUMPING picnics, stuffing and hangoff at the new Rath branch.

xibility
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h branch.

mum of handling of the product since it can be moved through various operations and held without rehanging or movement of the meat.

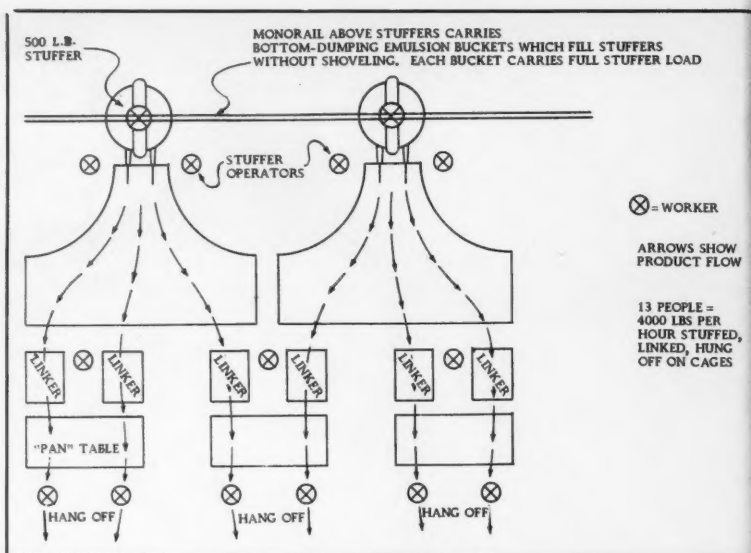
At the end of the sausage kitchen proper is a chill room for finished franks and similar items, with the door of this cooler immediately adjacent to the smokehouse area. To maintain production conditions at the highest level, and reduce shrinkage of finished products, this chill room has been fitted with special spray humidifier units, which use compressed air to atomize water through special nozzles. This permits the maintenance of high humidity levels in the chill coolers with corresponding reduction of product shrinkage. Adjacent to the chill coolers is a curing cooler for holding items which require longer curing periods.

A special truck washing cabinet has been provided in a corner of the sausage kitchen. Trucks are wheeled right into the cabinet and the doors are closed. The inside of the cabinet is fitted with 20 nozzles, ten at the top and ten at the bottom, through which a hot detergent solution is sprayed. After washing with the solution the trucks are brought outside the cabinet for rinsing in order to avoid dilution of the detergent solution which drains back into a tank for reuse. Substantially all manual cleaning operations on trucks have been eliminated by the use of this washing cabinet. Contrary to the procedure followed in the sausage kitchen, where all equipment is portable and on wheels, the entire sub-level of the plant is fitted with rails. These rails carry cages on which the meat is moved into the smokehouses, chill coolers and holding coolers. The rails are laid out to eliminate any rehanging of product once the cured and washed meat is hung on cages.

The plant uses an ammonia refriger-



BATTERY of stainless steel air-conditioned smokehouses is close to the stuffing tables.



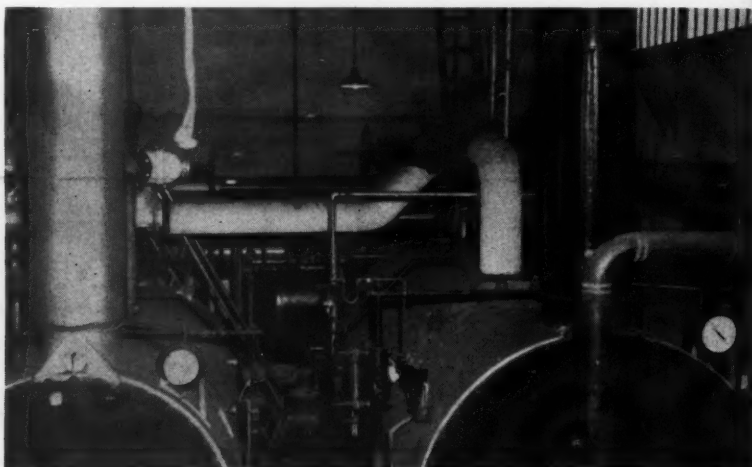
ARRANGEMENT of stuffers, tables and linkers and product flow in the sausage kitchen.

eration system. Overhead units are employed in the coolers adjacent to the sausage kitchen; brine spray units are used in the ham and bacon chill room, and all other refrigeration units are of the dry coil type.

A separate room is provided for packaging operations with a number of styles of packaging being used, according to the item being produced. All chunk products are stuffed in Cryovac bags. Three-pound frank packages are handled on a Visking Tite-Wrap machine with all 1-lb. packages of frankfurts being wrapped in cellophane. Eight- and 12-oz. Smokey Link packages are wrapped with cellophane. Prepackaged sliced products, such as loaves, bologna, salami and lunch meats are vacuum packaged with a Flex-Vac system. The packaging room also houses the

slicing operation for prepackaged lunch meats, and the peeling of franks and similar items is also done in this room. Four Linker Machine peelers feed the peeled franks directly onto a packaging conveyor and two Tee Cee peelers are used at an adjacent location. Each of the Tee Cee peelers has been fitted with an extra head so that the peeling capacity of each unit has been doubled over the ability of the machine as conventionally furnished. The second peeling head is driven by the same motor and gear box used to drive the standard peeling head.

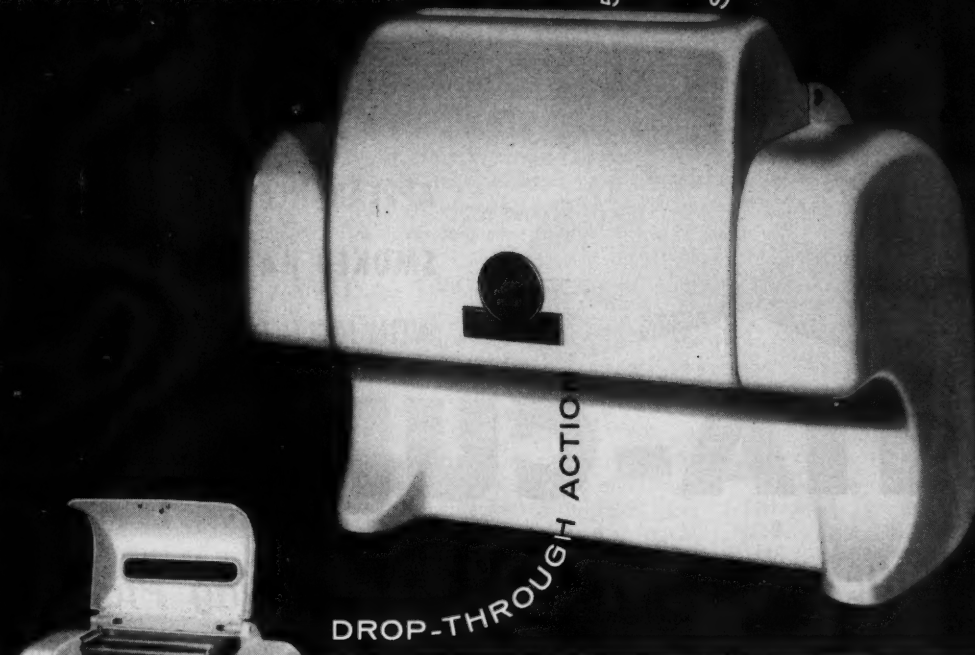
Four slicing, weighing and packaging lines are installed in the bacon slicing room. Three of these lines are used under regular production conditions, while the fourth is available for periods of heavy production. Ten



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stations for check weighing and package assembly are provided on each of the regular lines. An operator at each of the slicers classifies the sliced product according to brand, with perfect slices going into packages carrying Rath's "Blackhawk" label. Less perfect slices are packaged under a second brand name.

The grouped slices are carried by conveyor to the weighing stations where weights are checked and packages assembled, and then replaced on the conveyor. All packages are regraded immediately before going into the wrapping machine as a second check on product quality. At the end of the bacon packaging lines Rath has installed Package Machinery Company wrapping machines, fitting these machines with a reversing flow chute which flips each package so that the bottom seal can be inspected before it is boxed. Close control of package weights is achieved by the use of Shadograph scales, which permit the weights to be adjusted within very close tolerances.

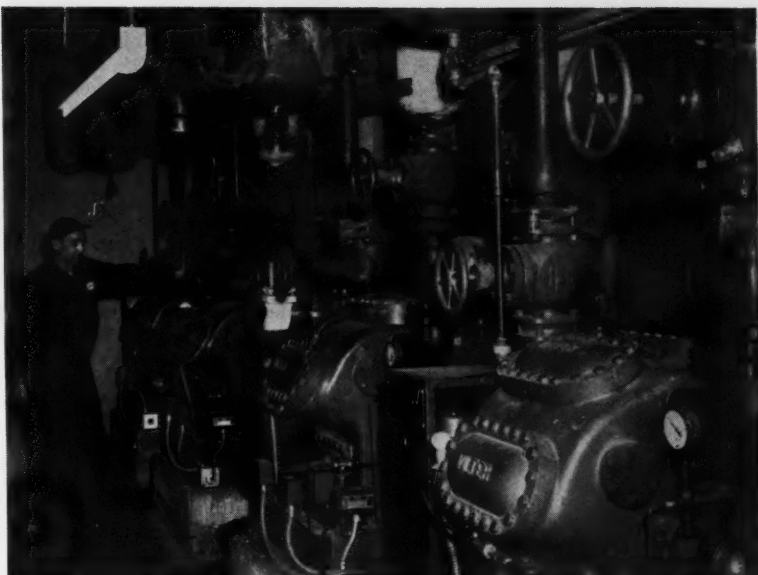
All pork materials used by the sausage kitchen are shipped from Waterloo, Ia., with boneless beef and other sausage making materials being purchased from local sources. Material purchased locally is brought in by truck and unloaded on the incoming dock, from which it is transferred into the sausage kitchen, the holding cooler or into the freezer, depending on product and production needs.

F. M. Burton is general manager of the Rath branch in charge of all operations. The manufacturing and processing operations are under control of processing superintendent John T. Grimes. George O. Short is sausage foreman and Robert C. Wadsworth is sliced bacon foreman.

The plant was designed by the engineering department of The Rath Packing Co. under the supervision of vice president J. S. Bartley. In designing the plant the company's engineers drew on the concern's past experience in meat plant operation, with many of the innovations in this new plant the result of research and development work done in Waterloo where a pilot plant operation is used for developing new procedures.

EQUIPMENT CREDITS

Sausage department rail equipment by Loudon Manufacturing Co., Fairfield, Ia.; lower level rail system by Packers Equipment Co., Los Angeles; sausage kitchen, rail buckets and dumping buckets by St. John & Co., Chicago; spray humidifier by Spraying Systems Co., Bellwood, Ill.; smokehouses by Julian Engineering Co., Chicago; linking machines by



MULTI-CYLINDER Vilter compressors in engine room furnish refrigeration for entire plant. The compressors are connected both in tandem and in parallel for flexibility.

Linker Machines, Inc., Newark, N.J., and Famco Division, Allen Gauge & Tool Co., Pittsburgh, Pa.; sausage peelers by Linker Machines, Inc., Newark, N.J. and Tee Cee Manufacturing Co., Cincinnati, Ohio.

Sweet pickle meat conveyors and washing equipment, hangoff elevator unit and portable tables and trucks by Meat Packers Equipment Co., Oakland, Cal.; refrigeration equipment by Vilter Manufacturing Co., Milwaukee, Wis.; automatic door opening equipment by Schoelkopf Mfg. Co., Madison, Wis.; control instruments by Brown Instrument Co., subsidiary of Minneapolis-Honeywell Co., Philadelphia, and package boilers by Cleaver-Brooks Company, Milwaukee, Wis.

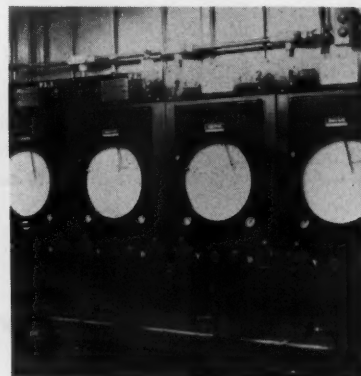
Sausage grinders and vacuum mixers by John E. Smith's Sons Co., Buffalo; sausage chopper, a Chop-Cut

unit, by Cincinnati Butchers' Supply Co., Cincinnati; bacon room scales by Exact Weight Scale Co., Columbus, O.; sausage kitchen air hoist by Keller Tool Co., Grand Haven, Mich.; electric plant trucks by Automatic Transportation Co., Chicago, and Moto-Truck Co., Cleveland; battery chargers by Electric Products Co., Cleveland; general plant scales by Toledo Scale Co., Toledo; steam jacketed kettles by Groen Manufacturing Co., Inc., Chicago; sausage department truck washer by Packers Equipment Co., Los Angeles; and sterilizing lavatories by LeFiell Mfg. Co. of Los Angeles.

Frozen meat slicer by General Machinery Corporation, Sheboygan, Wis.; cold storage doors by Jamison Cold Storage Door Co., Hagerstown, Md.; packaging conveyors by Union Steel Products Co., Albion, Mich.,



MAIN SHIPPING cooler with office at right rear. Doors in rear wall open on dock.



CONTROL instruments on sausage smokehouses are mounted on the end panel.

and slicing machines by The Allbright-Nell Company, Chicago, U. S. Slicing Machine Company, La Porte, Ind., and Enterprise Slicing Machine Co.; band saw by Lasar Manufacturing Co., Inc., Los Angeles; frozen meat slicers by General Machinery Corp., Sheboygan, Wis.; sausage department elevator and lowerator by Packers Equipment Co., Los Angeles; and bacon presses by Allbright-Nell.

Packaging equipment by Flex-Vac division of Standard Packaging Corp., Jersey City, The Cryovac Company, Cambridge, Mass., the Visking Company, Chicago, Illinois, Battle Creek Packaging Machines, Inc., Battle

Creek, Mich., and Schooler Mfg. Company, Burbank, Cal.

General contractor was the William P. Neil Company, Los Angeles.

Chain Buying Offices and Small Chains Increase

The number of food chain buying offices has increased from 3,019 in 1953 to 3,493 in 1957, according to George B. Travis, vice president, National Association of Food Chains, Washington, D. C. In a talk before the 38th annual meeting of the Agricultural Council of California, Mr. Travis pointed out that the number

of two- and three-store chains had increased from 2,013 to 2,508 during the same period while the number of 26-or-more store companies had remained stable—106 in 1957 as compared with 108 in 1953.

The talk, titled "Voice of the Customer," emphasized the retailer's role in interpreting customer wants. "Food retailing is itself a form of market research," said Travis. "He both buys and sells in the market; and his success depends upon how well he searches out better ways of serving food producers and consumers."

Market research, said Travis, is one phase of the working relationship between food retailers and agricultural producers. Known as the farmer-retailer marketing program, it provides for sales campaigns and promotions to help correct special marketing situations and for research on marketing problems—packaging, handling, consumer preferences, and any other phases of moving food from farm to table in which producers and retailers have a mutual interest.

Farm Bureau Weighs U. S. Trade Center in Europe

Establishment of an American agricultural trade center in Europe under the sponsorship of private industry is being given consideration by the American Farm Bureau Federation.

The organization's board of directors has authorized a detailed study of the possibilities of such a center to serve as a headquarters for salesmen for U. S. farm commodities.

Recommendation to explore the possibilities of a trade center at Rotterdam, the Netherlands, came from a meeting of the Farm Bureau's foreign market development committee. Rotterdam is the third largest port in the world and lies within the proposed "European common market area." It is a port from which large quantities of food and fiber are transhipped to African and Asian ports.


"The importance of Europe as a market for American farm commodities is well established," Charles B. Shuman, president of the American Farm Bureau Federation, pointed out. "During 1957 about \$2,000,000,000 of U. S. agricultural products will move into the European area. Per capita income in this area is increasing and markets are expanding. This increase should bring about an increased need for farm commodities."

Ohio Food And Drug Laws


Governor O'Neill signed into Ohio law a bill to modernize the state's food and drug laws.

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Boned Veal Sales Rise With a New Package

A PIONEER in the merchandising of fabricated frozen meats in consumer packages, the Greendell Packing Corp. of Prattsville, N. Y., recently introduced a new package for its boned and tied veal products. Use of the new package is reported to have increased the sale of these items—leg of veal and veal roast—by some 300 per cent and, at the same time, has simplified the company's packaging operation.

The two items are packaged in the unit sizes which are suitable either for a family dinner or slicing by the institutional buyer.

An attractive design is printed on the polyethylene pouch in a geometric pattern using red, white and green as the base colors. A color interchange is made between the pouch for the leg of veal and the one for the roast to identify each. Cooking time and heating instructions are indicated on each tube. The face carries price and weight panels for the convenience of the meat retailer.

The package provides maximum visibility of the product and, at the same time, bold type identifies the product and tells the housewife that



it is boneless, quick-frozen and oven-ready.

In the packaging operation the

printed pouch is placed on a stuffing horn and the boned and rolled product is stuffed into it. The loose necks are crimp tied with a modern machine that makes both the first and second tie. The product is then placed in the plant's blast freezer where it is frozen at minus 45° F. The polyethylene protects the product against freezer burn, is unaffected by the low temperature, safely withstands the repeated handlings and protects against product shrink.

The pouch also gives good product conformity, eliminating variations in length and diameter.

Printed by Milprint by the firm's perma-print process, the pouch has proportional legibility, high visibility and positive color protection.

County Inspection Approved

A voluntary meat inspection program will be established in Vermilion County, Ill., under an ordinance approved by the county board of supervisors at Danville. Dr. Paul S. Dodd, county veterinarian, told the board that the action was necessary before local plants not engaged in interstate commerce could get federal grading. The county will pay the salaries of inspectors but will be reimbursed by plants under the program.

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The Meat Trail...



CUTBACKS IN the number of federal meat inspectors would mean lower prices for livestock producers and higher prices for consumers, Chris E. Finkbeiner (left) told Secretary of Agriculture Ezra Taft Benson during visit to Washington as member of meat packing industry committee. Finkbeiner is president of Little Rock Packing Co., Little Rock, Ark., and of the National Independent Meat Packers Association. The committee's mission was not to seek an increase in the size of the USDA budget but to ask Secretary Benson to reallocate funds earmarked for other functions so the present inadequate total of 192 inspectors won't have to be reduced. Finkbeiner said the group found the Secretary aware of the general situation but apparently not realizing the serious consequence involved in decreasing the number of inspectors. Secretary Benson said he would look into the matter.

AMIF Names W. J. Aunan For First Vibrans Award

DR. W. J. AUNAN, associate professor of animal husbandry of the University of Minnesota, has been designated as the first recipient of the F. C. Vibrans Senior Scientist Award of the American Meat Institute Foundation, it is announced by Dr. B. S. SCHWEIGERT, director of research and education of the AMIF.



W. J. AUNAN

This award, for an outstanding scientist in meat research and teaching, was established early this year by action of the Foundation's board of directors in honor of the late Dr. F. C. VIBRANS, noted AMIF research scientist, who died in 1951.

The objective of this award is to provide an opportunity for a scientist interested in basic aspects of meat

research to spend the summer months in the Foundation's laboratories learning new research techniques. Dr. Aunan arrived in Chicago on June 15 and will work with the AMIF research staff until he returns to the University of Minnesota in September. Dr. Aunan received his B.S., M.S., and Ph.D. degrees from the University of Minnesota. He has a series of outstanding publications in nutrition and meat research fields.

Rath Names Five Men to New Posts Following Paul's Death

Two vice presidents of The Rath Packing Co., Waterloo, Ia., have been elected to the company's executive committee and board of directors, respectively, to fill vacancies resulting from the recent death of RAY S. PAUL, it was announced by HOWARD H. RATH, chairman of the board. RICHARD W. RATH, vice chairman in charge of research and development, was named to the executive committee, and DALE A. KILPATRICK, vice president of provisions, was elected to the board.

Richard W. Rath, son of the late R. A. RATH, also is a member of the board of directors. He is a graduate of the State University of Iowa and has been associated with the company since 1941. He was assistant treasurer from 1950 to 1954, when he was named assistant vice president in charge of research and development. He became a vice president of the company in 1956.

Kilpatrick joined the company in 1921 as an employee in the accounting department. He subsequently progressed to the sales department, later was made manager of the provisions department and was named vice president in charge of that department in 1948. He also is a graduate of the State University of Iowa.

Howard H. Rath also announced the appointment of L. M. KYNER as manager of the company's beef, veal and lamb departments to succeed Paul. Kyner joined Rath in 1932 and has served in various capacities in the beef, veal and lamb departments since 1933. He was named assistant manager of that department in 1947. Kyner is a graduate of Iowa State College.

GERALD G. BAXTER has been named assistant manager of the beef, veal and lamb departments to succeed Kyner. Baxter, who joined the company in 1933, served as a mem-



SEWAGE DISPOSAL plan developed for Wilson & Co., Inc., by Al Steffen (left), director of sanitary engineering for firm, is explained to Tamon Ishibashi, assistant chief of water works and sewage section, public sanitation bureau, national ministry of health and welfare, Tokyo, Japan. Guest of the World Health Organization, Ishibashi is in this country on training tour. Japan has several plants that may use new Wilson sewage disposal plan. A story on the new system, now being used at the Wilson plant in Albert Lea, Minn., and photographs will appear in The National Provisioner of July 13.

ber of the sales department in 1934 and became a member of the beef department in 1935. He was named manager of the beef department in 1955. Baxter is a graduate of Iowa State Teachers College and the Harvard University Graduate School of Business Administration.

New assistant manager of the beef department is RONALD I. SIEBEN, who joined the company in 1941 as a member of the live cattle purchase department. He was named manager of the live cattle purchase department in 1949. Sieben's duties in his new post include supervision of live cattle purchases. He is a graduate of Iowa State College and is executive director of the alumni association of that institution.

Sieben, his wife and three children recently were named as Iowa's "All-American Family." They represented Iowa at the national contest at Miami Beach and were among six finalists.

Joe Just Elected President Of Washington State Group

JOE JUST of B. P. and J. Packing Co., Kent, Wash., has been elected president of the Washington State Meat Packers Association. Formerly vice president of the year-old organization, he succeeds SAM MILLER of

Miller Packing Co., Seattle, in the top post.

HANS SIERK of Wenatchee is the new vice president. Dr. J. H. MILLER of Othello is secretary of the group.

PLANTS

Ohse Meat Products Co. of Topeka, Kan., has taken over operation of



VIRGIL OHSE

Potts Packing Co., Okmulgee, Okla., which will be renamed Ohse Meat Products of Oklahoma, Inc. VIRGIL OHSE, who has been serving as vice president of the Topeka firm, will be president and general manager

of the Okmulgee concern. CHESTER A. POTTS, retiring head of the Oklahoma firm, will retain ownership of the building in which he operated his business for 35 years. The plant, which employs 25 to 30 persons, slaughters hogs, cattle and calves and manufactures a full line of packinghouse products. The Okmulgee plant will be the first out-of-state operation for Ohse Meat Products Co., which employs about 135 persons at its Topeka sausage plant. The Ohse firm was founded in 1948 by FRED OHSE, president, who is Virgil's father. Another son, DAVID, is expected to join the Topeka firm in August when he is discharged from the Navy.

Everett C. Horlein & Son, Inc., Buffalo, N. Y., has begun construction of a new beef holding cooler addition that will enable the company to slaughter 400 to 500 cattle a week, about double the present capacity, CLEMENT M. HORLEIN, vice president, announced. The 65-year-old firm moved into its new plant two years ago but already has outgrown the facilities, he explained. EVERETT C. HORLEIN is president of the concern. Henter Construction Co. is the general contractor for the new holding cooler addition.

K & B Packing Co., which leased its modern Denver plant to Armour and Company last February, has purchased the former Armour plant in the Denver Union Stockyards, SAM S. SIGMAN, general manager of K & B, announced. The newly-acquired plant has a freezer capacity of approximately 6,500,000 lbs., a cooler capacity of 10,000,000 lbs. and about 200,000 sq. ft. of dry storage area. Sigman said that present plans are to lease any or all of the space and to supply refrigeration in the event



HOT DOG HAT is donned by Kathy Grant after Columbia Pictures star was named queen of "National Hot Dog Month" by Lawrence J. Cullen, sales development manager of Tee-Pak, Inc., Chicago, sponsor of July promotion. Hat was designed by famous New York milliner John Fredericks. Miss Grant has leading feminine role in "Operation Mad Bull," Columbia Pictures release.

that anyone is interested in the coolers and freezers. The company does not plan to run a public cold storage warehouse itself, he added, nor are any packinghouse operations on the property contemplated at the present time. Acquired with the Armour plant was a great deal of packinghouse equipment, which the new owners now are getting ready for sale in the next few weeks, Sigman said. This includes slaughtering, sausage manufacturing and refrigeration equipment, boning tables, packinghouse trucks, conveyors and other electrical equipment.

Pritchardville Packing Co., Inc., Pritchardville, S. C., has been granted a state charter to conduct a general meat packing business, freezer plant and storage business. Authorized capital stock is \$25,000. W. L. MINGLE-DORFF is president of the concern.

JOBS

The stockholders of Slotkowski Sausage Co., Chicago, have elected



L. SLOTKOWSKI

LEONARD SLOTKOWSKI as president to fill the vacancy caused by the death of his father, JOSEPH, who founded the business in 1918. The new president, who has been with the company for 22 years, previously was vice president and general manager. He will continue in the latter post. The firm, which started as a

small sausage store, now has more than 40,000 sq. ft. of manufacturing space and employs about 100. Leonard Slotkowski said his immediate plans are to follow the objectives formulated by his father and to continue specializing in the manufacture of Polish type sausage. Other officers elected are Mrs. JOSEPH SLOTKOWSKI, vice president and secretary, and Dr. EUGENE SLOTKOWSKI, vice president and assistant to the secretary.

Oscar Mayer & Co. has promoted DALE FOSE to self-service manager and CLAY KENT to sales promotion manager at the Madison (Wis.) plant. Fose formerly was sales promotion manager. Kent entered the Oscar Mayer training program in 1952 and worked in sales and sales training before his most recent appointment.

TRAILMARKS

W. R. CARROLL, vice president of Canada Packers, Ltd., Toronto, was awarded a life membership in the Canadian Association for Adult Education upon the completion of his service as president of the association. He previously was treasurer of the group and chairman of its executive committee. Carroll also has been president of the Agricultural Institute of Canada and chairman of the committee on education of the Chamber of Commerce during his service with the adult education group.

A ten-day strike at Boston Sausage & Provision Co., Boston, by the United Packinghouse Workers of America was ended late last week. The union announced that the company agreed to set aside a pool of 3½¢ per employe to be distributed on hourly rates for job classifications below the industry level. The firm employs 470 persons.

A testimonial dinner in honor of JOE PAULL, Philadelphia wholesale meat dealer serving the institutional trade, will be tendered by the Uptown Home for the Aged December 8 at the Broadwood Hotel, Philadelphia. Paull has served as chairman of the home's board for many years.

DEATHS

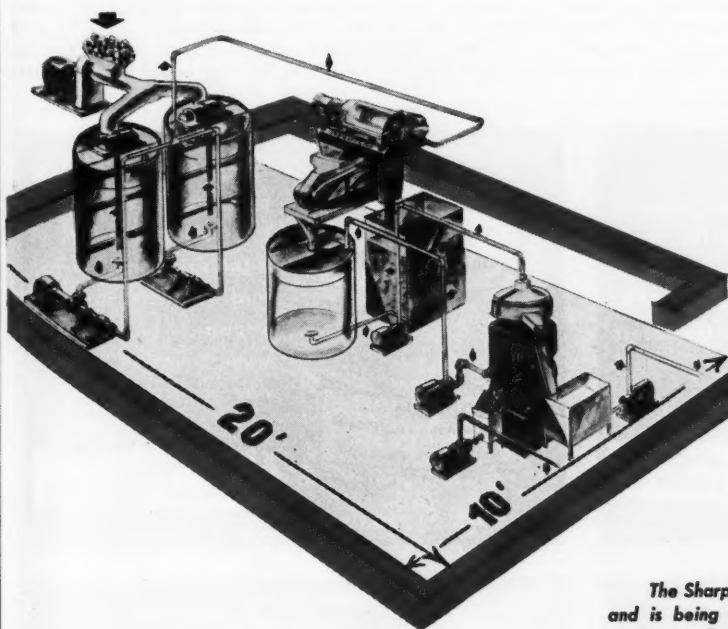
Mrs. DORA DAVIS ROGERS, 74, owner of L. C. Rogers Sausage Co., Harrodsburg, Ky., died after a long illness. She was the widow of L. C. ROGERS, who established the firm. Survivors include three daughters and six sons.

CHARLES H. GREER, 69, retired district manager of Wilson & Co., Inc., at Oklahoma City, died recently.

it's a fact . . .

In an area 10' x 20', the Sharples Low Temperature Rendering Process renders up to 8000 lbs. of raw fat/hr., and produces a finished fat product that is free of protein, with less than 0.2% moisture content. The clarified fat has the same characteristics as the raw fat: low fatty acid content, extreme lightness of color, high stability, and blandness of odor and taste. There is no degradation by heat.

Users of the Sharples Low Temperature Rendering Process* are satisfactorily handling all types of fats; several are even efficiently handling warm killing fat, without chilling.



The Sharples Low Temperature System is now well accepted and is being operated with great success by numerous meat packers and renderers throughout the country.

The Process is complete and continuous, and requires little or no operating labor.

*Patent applied for.



THE SHARPLES CORPORATION
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Associated Companies and Representatives Throughout the World

Swift Installs Stunner at Beef Plants, Gets AHA 'Seal of Approval'

Swift & Company, Chicago, has become the first meat packer operating plants nationwide to qualify for and receive the American Humane Association's "Seal of Approval" for methods used in its beef processing plants.

The basis for the award to Swift was the completion of installation of new type stunning instruments at all 38 of the company's cattle processing plants in the United States.

R. T. Phillips, executive director of the association, in making the award at Swift's Chicago general office, said: "This seal is intended to encourage the use of humane methods and to give recognition to those packers who are making sincere efforts toward that goal."

R. W. Regensburger, Swift vice president, accepted the seal for the company. He said Swift has worked for more than 25 years to find practical and applicable ways to improve methods of stunning livestock. Various techniques, devices and methods, including electrical stunning, have been investigated thoroughly, but none was found acceptable under

the American conditions of operation.

"The new stunning instrument was

first used by Swift on a test basis in August of last year," Regensburger



"SEAL OF APPROVAL," seen in background, has been presented by R. T. Phillips (center), executive director of the American Humane Association, to Swift & Company for methods used in beef processing operations. R. W. Regensburger (right), Swift vice president, received seal on behalf of company. Men are looking at new Remington Arms stunning instrument, now used by Swift at all 38 of its U.S. beef processing plants. At left is C. H. Eshbaugh of the Swift general superintendent's office, who is chairman of the American Meat Institute improved methods of slaughter committee. The AMI helped develop stunner.



An outstanding all purpose emulsifier and binder. Laboratory tests show this to be 25% more efficient than most emulsifiers.

Constant controls for better products



A special process of blending approved oils and oleo-resins on a dispersion carrier to retard rancidity in pork sausage and retain same flavor on seventh day as on first.

Most modern equipped laboratories.



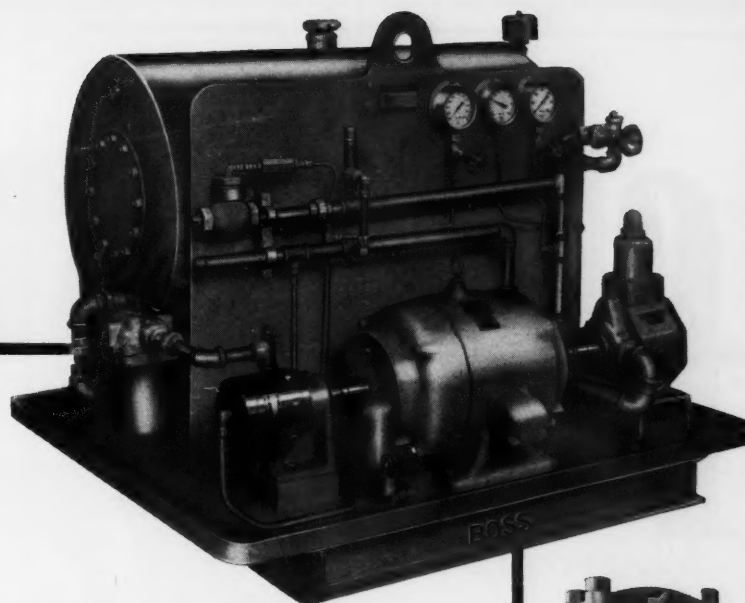
Reconstituted garlic, use ounce for ounce against garlic powder. Controlled, consistent results at lower prices.

Products of extreme merit



A dry soluble black pepper, always uniform in strength. Use ounce for ounce to replace black pepper and eliminate undesirable 'specking.' Quality and flavor controlled.

Items developed for your special needs



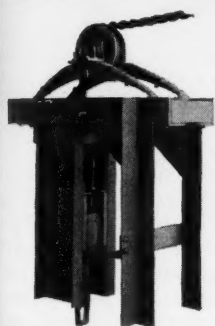
STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

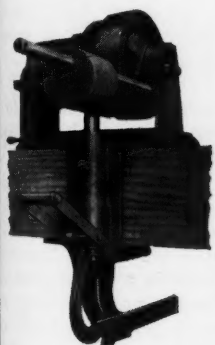
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

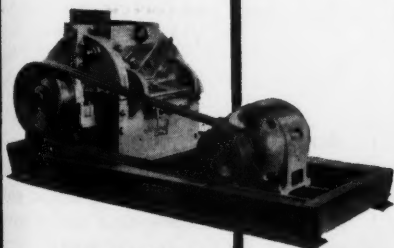
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



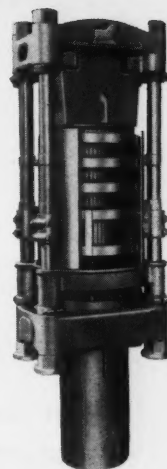
BOSS Automatic Landing Device



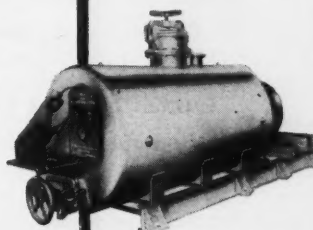
BOSS Friction Carcass Dropper



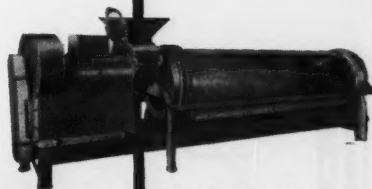
BOSS Shredder



BOSS Crackling Press



BOSS Pressure Cooker



BOSS Hasher and Washer



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

flavor

*identifies
your
product*

... and makes it stand out from all others.

Many manufacturers can duplicate your packaging
... many can duplicate your advertising ... many can
duplicate your distribution method, but when you
depend on Custom for your flavor formula—*none*
can duplicate your brand's flavor.

Custom blends a formula to your exact specifications, and guarantees that it is your formula *exclusively*
for as long as you want it.

Let your Custom Field Man show you how a Custom
Flavor Formula can help capture your market.



Custom

FOOD PRODUCTS, INC.

701 N. Western Avenue

Chicago 11, Illinois

said. "When major deficiencies and defects were corrected, Swift moved rapidly in extending its use to all of its plants. We intend to continue our efforts to find improved methods in connection with processing of other species of livestock."

The new stunning instrument, which has been described in previous issues of the NP, was made by the Remington Arms Co., Inc., Bridgeport, Conn. Improvements, refinements and development were the result of cooperation by Remington Arms, the American Meat Institute and the American Humane Association.

The device is powered by the discharge of a blank cartridge into a barrel in which a captive bolt replaces the free bullet. A mushroom head on the end of the bolt delivers a stunning blow. The barrel is mounted on a short handle to permit the operator to place the blow with accuracy.

The American Humane Association's "Seal of Approval," which was devised a year ago, originally was awarded only to firms using humane methods in all operations. However, with more and more U. S. packers adopting 100 per cent humane killing of certain species of animals, such as cattle or hogs, Phillips explained, the AHA decided to award the seal to firms also on a species or product basis.

A joint committee of the American Humane Association and the American Meat Institute has been at work on humane slaughter methods and devices since 1929. Regensburger is an active member of the AMI-AHA joint committee, along with Phillips and other representatives of the packing industry and organized humane interests.

At least six other large packers in the U. S. now are using humane slaughter methods in a major part of their killing operations, according to Phillips, who said that many seals of approval probably will be awarded by the end of this year.

The AHA seal is awarded on a yearly basis, and packers receiving it may use it on all meat packaging and in advertising connected with the meat that is humanely slaughtered.

Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in May, totaled 37,668,430 lbs. compared with 36,032,476 lbs. for the month before and 31,931,772 lbs. in May last year.

Cut Costly Failures



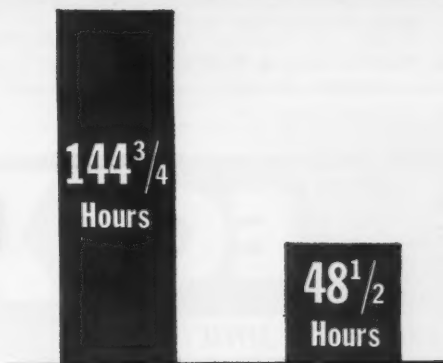
High Product Failures
without ACCEL

Minimal Product Failures
with ACCEL

Accel

New AMIF Development
for Production of
SUMMER SAUSAGE

Can Cut 4 Whole Days from Processing



Processing Time
without ACCEL

Processing Time
with ACCEL

If you are a producer or potential producer of summer sausage, ACCEL offers important savings in money, time and labor. ACCEL is the Lactic Acid Starter Culture developed by AMIF research to control the fermentation process. Its use checks spoilage, eliminates off-flavor, non-uniform color, poor texture and nitrite burns.

ACCEL not only saves you money by reducing costly product failures, but also makes possible

major savings in processing time. For example: Thuringer production normally requiring 144³/₄ hours of processing time was accomplished in 48¹/₂ hours with ACCEL—a reduction of 96 hours—4 full days—off production time.

ACCEL is MIB approved for Summer Sausage, Thuringer, Cervelat, Salami, Pork Roll and Lebanon. Send for freesample and technical information.

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Accel—a product of MERCK



MERCK & CO., INC. RAHWAY, NEW JERSEY

NORCROSS

Stainless Steel



MEAT FORKS

Better and more economical! They are easy to clean and sterilize... never need re-finishing... light in weight, only 5 pounds. Hundreds of plants from coast to coast have switched to these sanitary, non-rusting forks... and praise them highly"

Available in 32 in. "D" and 48 in. straight-type handles... 4 times or 5 times. Polished times, satin-finish handles.

ORDER A SAMPLE FOR TEST

C. S. NORCROSS & SONS CO.
BUSHNELL, ILLINOIS

Good Frankfurt Practice

[Continued from page 18]

In hanging, the film recommends the four-up and four-down or three-up and three-down arrangement of the links on the stick as this reduces the incidence of misshaped frankfurts and thereby improves peeling performance. The arrangement permits placing the maximum amount of product on the smoke tree and provides proper offsets for air and smoke flow. The least product surface is in contact with the stick with the four-up and four-down, lessening the incidence of white spots and misshapes. The stuffer links should be measured for diameter with a caliper to see that they are being stuffed uniformly.

The film recommends the use of modern air-conditioned houses that are properly instrumented to provide accurate control of processing and permit following a uniform cycle. Variations in temperatures or processing time will bring about differences in the shrinkage, affecting the weight of each link.

The processed product should be showered with a fine spray until the internal temperature is lowered to 90° to 100° F. Showering is critical with respect to color, weight loss, shriveling, good peeling and shelf life. The temperature of the product

should be tested before it is taken out of the shower. Showering makes for better peeling by helping to firm up the outer skin built on the link during the processing cycle. It brings the internal heat down quickly, holding down shrinkage, and replaces moisture in the casing which makes for easier peeling. It washes the links free of any grease and prevents streaking.

The film recommends the use of shrouds on the outer face of the cages when they are in the chill cooler. This prevents the exposed product from chilling too rapidly, shrinking excessively. Doubling up of the product on the smokesticks is also recommended, which frees some for use in processing. These two measures, shrouding and doubling, increase the mass of the product to be chilled, and hold down chill cooler shrink. However, if the links are hung properly, there is sufficient exposure to air to permit chilling. The temperature in the holding room should be colder than that in the peeling room so as to induce slight condensation on the franks as they are moved to the peeling room. This aids in peeling.

In feeding the Ty-Linker peeling machines, the drag on the machines should be reduced by feeding from the back of the stack.

The battery of peelers shown in the film had a central Lamson exodus machine that sucked out all spent casings. This central disposal system permits maintenance of a vacuum on the peeler heads, thus increasing their efficiency, and also reduces the amount of space needed in the peeling room as one unit replaces a battery of spent casing collectors. The system also eliminates downtime ordinarily required to empty casings.

The film is available on a loan basis from the Visking Company.

MAKE VEGEX®

- ADDS APPETITE APPEAL
- BUILDS EXTRA FLAVOR
- RETARDS COLOR FADING

The **HYDROLYZED PLANT PROTEIN** of Quality

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SILENT
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PORK • BEEF • LAMB • VEAL
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Rath®
BLACK HAWK
MEATS
FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

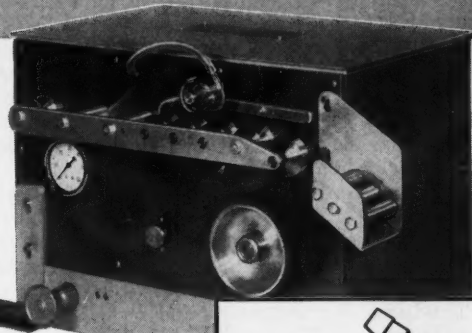
Scientists to Hear Reports On Progress in Food Field

Progress to date in the food field, based on a report by the Quartermaster Research and Development Command, Chicago, will be a discussion feature at the third biennial electron beam symposium, sponsored by the X-Ray department of the General Electric Co., August 20 and 21, at Milwaukee. More than 200 scientists from all sections of the United States and Canada are expected.

Among the other subjects to be explored by prominent speakers will be the latest reports on radiation equipment, applications of radiation, and economic evaluation of various processes and methods.

THE TEE-CEE WIENER PEELER

**USES NO
STEAM OR
WATER!**



The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

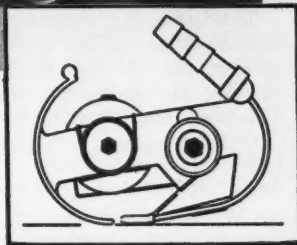
No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

New patented mechanical features including this new cutter head for more efficient operation.

FOR FULL
INFORMATION
WRITE



THE TEE CEE MANUFACTURING CO.

7545 KIRTLEY DRIVE, CINCINNATI 36, OHIO

CANADIAN REPRESENTATIVE: MR. WALTER PRESSWOOD, 30 MAYBANK ST., TORONTO

Well Spiced!



For Wieners divine
That will always combine
The finest in goodness and flavor.
Take Sally's advice
Use Asmus' spice
And do your sales curve a favor!

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523 EAST CONGRESS • DETROIT 26, MICHIGAN



Todd's Hams Same Since 1779

[Continued from page 19]

and tried by Todd personnel and a federal inspector.

The faces of the hams are then coated with additional pepper and molasses and covered with cheesecloth. The next step is to wrap the hams in cotton bags and hang them in a specially ventilated room for ageing. Young states that each Todd ham is at least six months old before it is shipped, and that 75 per cent of the plant's output is a year old before being sold. Management insists that each ham be tried again for flavor before leaving the plant.

The processing methods for Todd's other pork items are different from those which apply to hams. Todd's Old Virginia bacon, bacon squares and picnics are cured for many weeks by the old English dry salt, box curing method in Winger stainless steel boxes. No brine solution or injection method is used on any of Todd's Old Virginia products; they are individually hand-rubbed.

The bacon, bacon squares, and picnics are not aged like the hams, but are washed and smoked in the same manner, and with the same type of material. Curing and smoking in this manner improves the keeping quality, and while the dry salt cure results in more shrinkage during processing, nevertheless the customer benefits because the product does not shrink as much as the injected product during the cooking operation. Todd's bacon sales are equally divided between the slab and sliced form. Equipment used is Townsend bacon skinning unit, Dohm & Nelke Junior former, and U. S. Slicing machines.

The present Todd management treasures a fading old invoice dated November 12, 1779, and it is believed that it furnishes evidence that Todd is the oldest meat packer in the United States operating under its original name. The May, 1779, issue of *The Old Virginia Journal* (Richmond) carried the following story:

"From Smithfield, Virginia, recently has come news that a shipment of hams, cured by Captain Mallory Todd of that town, is now aboard the schooner Parnelia, bound

for the island of St. Eustatius in the West Indies. The schooner set sail under a brisk, warm breeze on April 30, 1779, carrying together with hams a cargo of staves, hoop poles, and cannon.

"Mallory Todd's hams are consigned to the Messrs. John and Elliston Perot at St. Eustatius and, so far as can be determined, are the first meat products in the American Colonies ever to be offered commercially. In the growing trade with the islands of the Indies and other

TODD WORKER checks the smoking of hams. Product remains until it takes on a rich mahogany color from smoke.



places, it is hoped that the Virginia ham will, in time to come, take part in upholding that trade which is so vital to our self-sufficiency; indeed, to our very independence."

Todd hams today are shipped to dealers, hotels and clubs throughout the United States, as well as to many parts of Europe. It is believed that Todd hams were served at the royal table at Windsor Castle early in the reign of Queen Victoria, the great-great-grandmother of the present British monarch, Queen Elizabeth II.

Fremont Wore Yellow Ribbons And Big Smiles for Hormel

The community of Fremont, Neb., went "all out" recently in conducting a week's celebration in honor of the tenth anniversary of the establishment of a packing plant at Fremont by Geo. A. Hormel & Co., Austin, Minn. Here are some of the events that took place:

Mayor Forrest Johnson started off the celebration with a highly-publicized proclamation declaring June 16-22 as "Hormel Smile Week." Everyone downtown—clerks in the stores and people on the street—wore yellow "Smile Week" ribbons.

A dance conducted by the union admitted anyone with a Hormel label. The outdoor theater also admitted all who had a Hormel label. Fifty windows of downtown stores displayed some phase of the Hormel impact on the city. Food stores conducted demonstrations of Hormel products.

A large parade of livestock trucks

and refrigerated meat trucks illustrated the growth in this type of transportation brought about by the Hormel plant. More than 400 persons, including Nebraska Governor Victor Anderson, attended a citizens' luncheon in the municipal auditorium at which Hormel directors



WEARING SMILES during "Hormel Smile Week" luncheon are Gov. Victor Anderson (left) of Nebraska and H. H. Corey.

were the guests of honor. H. H. Corey, chairman of the board, reported on the ten-year history of the Fremont plant.

A portion of the nearly \$100,000 weekly payroll of Hormel in Fremont was paid in two-dollar bills to show how Hormel money gets around. Five queens were chosen, each getting as prizes gifts from the West Coast, East Coast and other areas to which meat is distributed from the Fremont Hormel plant. A big square dance was held in the municipal auditorium. There was a shippers' dinner at which Gov. Anderson was the principal speaker. A prize was given for the nicest smile of "Hormel Smile Week."

On the way to Fremont from Austin, the directors stopped at Fort Dodge, Ia., where they also were entertained by the community although there was no anniversary in connection with that visit.

Principal event conducted by the Fort Dodge people was a luncheon attended by more than 200 citizens of that Iowa community.

ALL MEAT . . . output, exports, imports, stocks

Oregon Begins Hearings On Inspection Regulations

Grants Pass and Eugene will be lower Western Oregon points for hearings on the proposed regulations under full-time state compulsory meat inspection, Robert J. Steward, director of the state department of agriculture, announced.

The hearing at Eugene will be at 7:30 p.m. Monday, July 8, in the Lane County courthouse. The hearing at Grants Pass is set for 7:30 p.m. Tuesday, July 9, in the Redwood Grange Hall. Hearings also are scheduled at Redmond on July 10 and Baker, July 11. Two other hearings were held this week in Salem and Portland.

Steward said the ultimate success of the state meat inspection program is tied closely to the regulations which will be adopted as a result of obtaining the views of interested parties at these public hearings now being held.

The proposed regulations cover exemptions and farm slaughter as well as post mortem and ante mortem inspection, condemnation procedures, labels and stamps, operators' inspection costs, the operation, construction and maintenance of plants, and other relevant matters.

The department of agriculture is relying on the skilled professional and lay inspectors used during the pilot program the last two years to form the nucleus of the staff of 82 inspectors to be used statewide. For several weeks the department has been conducting an in-service training program at two plants near Salem for 20 of its livestock brand inspectors who will be integrated into the meat inspection program. The state civil service is now recruiting additional veterinary and lay inspectors for the program.

Steward said that the department, in drawing the proposed regulations to govern meat inspection, is looking ahead to an eventual broader base for Oregon's meat packing and processing. He explained that the department hopes the state meat inspection program will 1) form a base for authority from the federal government to permit federal grading in state-inspected plants, and 2) work with a long-range plan to seek federal authorization which will permit state-inspected meat food products to move in interstate commerce.

Meat Output Again Below 1956

Production of meat of all kinds (except pork) fell off during the week ended June 29 and total output was not only below the preceding week but also about 17,000,000 lbs. under the level of 1956. Hog slaughter showed a small gain over the preceding week. Estimated slaughter and meat production by classes appear below:

BEEF			PORK (Excl. lard)		
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 29, 1957	345	200.4	965	134.8	
June 22, 1957	375	207.0	930	132.2	
June 30, 1956	387	213.5	991	137.7	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
June 29, 1957	130	17.2	230	10.1		362
June 22, 1957	130	16.9	250	10.8		367
June 30, 1956	134	17.9	243	10.2		379

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
CATTLE			HOGS		
Week Ended	Live	Dressed	Live	Dressed	
June 29, 1957	980	549	235	142	
June 22, 1957	985	552	254	142	
June 30, 1956	983	552	240	139	

CALVES			SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
Week Ended	Live	Dressed	Live	Dressed	
June 29, 1957	240	136	89	44	
June 22, 1957	235	130	89	43	
June 30, 1956	250	139	88	42	14.5 36.0

Morrell Board Decides To Omit July Dividend

The board of directors of John Morrell & Co., meeting June 27 in Ottumwa, Ia., decided that present conditions do not justify the payment of a dividend at this time, W. W. McCallum, president, announced. The company reported a net loss of \$688,056 for the six months ended April 27, compared with a profit of \$2,362,434 in the first half of 1956.

In arriving at its decision, McCallum explained, the board considered operating losses, additional working capital needed because of high livestock prices and fixed capital and working capital requirements caused by recent expansion of operations at a number of points.

"With the exception of the development of hog slaughtering facilities at Estherville," he said, "all expansion programs have been directed to increasing the production and distribution of Morrell sausage and sliced bacon on a local basis. However, sufficient time has not elapsed for the program of expanded local production and distribution to become profitable. I am confident that earnings will improve in the future."

CHICAGO LARD STOCKS

Lard inventories in Chicago on June 30 totaled 39,646,516 lbs., according to the Chicago Board of Trade. This volume compared with 43,721,039 lbs., in storage on May 31 and 91,407,114 lbs. on June 30, 1956.

Lard stocks by classes (in pounds) appear in the table below:

	June 30, 1957	May 31, 1957	Year Ago
P.S. Lard (a)	30,618,790	34,430,744	68,796,131
P.S. Lard (b)	240,720
Dry Rendered Lard (a)	6,435,488	6,917,781	20,217,149
Dry Rendered Lard (b)	161,094
Other Lard	2,592,238	1,970,700	2,393,834
TOTAL LARD	39,646,516	43,721,039	91,407,114

(a) Made since Oct. 1, 1956.

(b) Made previous to Oct. 1, 1956.

Meat Price Controls Hit By Newspaper in Mexico

Control of prices is the fundamental reason for the economic depression that is allowing only ten of the 22 meat packinghouses in Mexico to remain in operation, charged an editorial in *Excelsior*, daily newspaper in Mexico City.

Packinghouse operators say the entire Mexican meat industry would benefit if they were allowed to export on a greater scale.

PROCESSED MEATS . . . SUPPLIES

ANCA Pledges Cooperation On USDA Questionnaires

Full cooperation of feeders in completing the periodic cattle-on-feed questionnaires will contribute greatly to the success of the cattle feeding industry. That was the consensus of 20 leading cattle feeders meeting in Denver as the American National Cattlemen's Association feeder committee.

Chairman J. C. Wetzler said that the committee felt that individual participation is the keystone of success for any program of reports and urged that feeders and stockmen reply promptly and accurately on the questionnaires mailed them by the Department of Agriculture. The committee also suggested that feeders secure and use all of the regular reports issued by the USDA on cattle numbers, slaughter and feeding trends.

Meeting with the committee was S. R. Newell, chairman of the USDA Crop Reporting Board, who assured the group that the department would explore all possibilities

and problems in expanding various periodic reports.

Kenneth Naden, agricultural counsel, National Association of Food Chains, said that studies of the operations of major chains indicate that buying policies are in keeping with the extreme competition existing in the wholesale and retail beef business. He indicated that retailers are willing to work out with cattlemen the inequities and misunderstandings which appear in specific markets.

The committee also endorsed educational campaigns aimed at more orderly marketing, pledged support for the American National's special "fact-finding" committee, offered assistance to the military subsistence agency in making its beef purchases, and encouraged additional study of federal beef grading.

Hide, Skin Export Licensing

United States export licensing of hides and skins to Eastern Europe in the first quarter of 1957 amounted to \$1,926,640, it has been reported.

MAY KILL BY REGIONS

United States federally inspected slaughter by regions in May 1957, with totals compared in 000's:

Region	Cattle	Calves	Hogs	Lambs	Sheep
N. Atl. States	134	97	514	201	
S. Atl. States	48	47	269		
N.C. States—East	338	180	1,252	114	
N.C. States—N.W.	489	80	1,679	202	
N.C. States—S.W.	132	22	481	71	
S. Central States	213	107	404	200	
Mountain States	103	6	92		
Pacific States	207	40	193	17	
Totals, May 1957	1,665	580	4,884	1,128	
Totals, May 1956	1,646	606	4,875	1,008	

Other animals slaughtered under federal inspection: May 1957—horses, 9,784; goats, 5,700; May 1956—horses, 14,902; goats, 3,667.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oil rose to 366,798,000 lbs. in May from 331,831,000 lbs. in April and were also larger than the 349,825,000 lbs. shipped in May last year, the Institute of Shortening and Edible oils has reported. Of the May total, 139,728,000 lbs. (38.1 per cent) was shortening and 218,646,000 lbs. (59.6 per cent) was edible oil. Shipments of both to agencies of the U.S. government or government controlled corporations and shipments for export amounted to 8,424,000 lbs.

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 1	San Francisco July 1	No. Portland July 1
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$37.00@39.00	\$40.00@41.00	\$39.00@42.00
600-700 lbs.	38.50@40.00	39.00@40.00	38.00@42.00
Good:			
500-600 lbs.	37.00@39.00	37.50@39.00	38.00@40.00
600-700 lbs.	36.00@38.00	37.00@38.00	37.00@39.50
Standard:			
350-600 lbs.	35.00@37.00	33.00@36.00	34.00@38.00
COW:			
Standard, all wts.	None quoted	31.00@33.00	None quoted
Commercial, all wts.	29.00@31.00	29.00@31.00	29.00@31.00
Utility, all wts.	28.00@30.00	27.00@29.00	28.00@32.00
Canner-cutter	None quoted	24.00@27.00	27.00@30.00
Bull, util. & com'l	31.00@34.00	30.00@32.00	30.00@31.50
FRESH CALF:			
(Skin-off)	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	40.00@44.00	38.00@40.00	39.00@42.00
Good:			
200 lbs. down	38.00@40.00	37.00@39.00	36.00@40.00
SPRING LAMB (Carcass):			
Prime:			
45-55 lbs.	43.00@45.00	42.00@44.00	40.00@43.00
55-65 lbs.	41.00@44.00	41.00@43.00	39.00@41.00
Choice:			
45-55 lbs.	43.00@45.00	42.00@44.00	40.00@43.00
55-65 lbs.	40.00@43.00	41.00@43.00	39.00@41.00
Good, all wts.	38.00@42.00	37.00@40.00	36.00@40.00
MUTTON (Ewe):			
Choice, 70 lbs. down	None quoted	None quoted	16.00@18.50
Good, 70 lbs. down	16.00@18.00	None quoted	16.00@18.50

DRY SAUSAGE

(lcl prices)	
Cervelat, ch. hog bungs.	95@ 98
Thuringer	53@ 56
Farmer	67@ 70
Holsteiner	80@ 83
B. C. Salami	86@ 89
Pepperoni	77@ 80
Genoa style salami	90@1.02
Cooked salami	47@ 50
Sicilian	87@ 90
Goteborg	79@ 82
Mortadella	54@ 57

SEEDS AND HERBS

(lcl prices)	Whole	Ground for sausage
Caraway seed	22	27
Cominos seed	36	41
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander		
Morocco, No. 1	21	25
Marjoram, French	69	74
Sage, Dalmatian		
No. 1	57	63

DOMESTIC SAUSAGE

(lcl prices, lb.)	
Pork sausage, bulk	
in 1-lb. roll	34 @39½
Pork saus., sheep casing	
1-lb. pkge.	55 @57
Frankfurts, sheep casing, 1-lb. pkge.	59½ @60½
Frankfurts, skinless, 1-lb. pkge.	44 @47
Bologna (ring)	46 @49
Bologna, artificial cas.	36 @40
Smoked liver, hog bungs	46½ @52
Smoked liver, art cas.	38 @39½
Polish sausage, smoked	52 @58
New Eng. lunch spec.	65 @67
Old loaf	46 @51½
Blood and tongue	40½ @45½
Pepper loaf	44½ @65
Pickle & Pimiento loaf	40½ @46

SPICES

(Basis, Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	80	92
Resifted	88	97
Chili, pepper	45	
Chili, powder	52	
Cloves, Zanzibar	68	79
Ginger, Jam. unbl.	97	1.06
Mace, fancy Banda	3.50	4.10
West Indies		3.75
East Indies		3.60
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	2.70	
Paprika, Amer. No. 1	65	
Paprika, Spanish	88	
Paprika, cayenne	54	
Pepper:		
Red, No. 1	54	
White	44	48
Black	40	44

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef rounds:	
Clear, 29/35 mm.	1.05@1.35
Clear, 35/38 mm.	1.00@1.10
Clear, 35/40 mm.	85@ 90
Clear, 38/40 mm.	95@1.15
Clear, 40/44 mm.	1.30@1.60
Clear, 44 mm./up	1.95@2.50
Not clear, 40 mm./down	65@ 70
Not clear, 40 mm./up	75@ 85

Beef wensands:	
No. 1, 24 in./up	12@ 16
No. 1, 22 in./up	9@ 11
Beef middles:	
Ex. wide, 2½ in./up	3.40@3.55
Spec. wide, 2½ in./up	2.55@2.70
Spec. med., 1½/2½ in.	1.55@1.60
Narrow, 1½ in./dn.	1.00
Beef bung caps:	
Clear, 5 in./up	34@ 35
Clear, 4½/5 inch	30@ 32
Clear, 4¼/5 inch	18@ 19
Clear, 3¾/4 inch	15@ 16
Not clear, 4½ inch	17@ 18
Beef bladders, salted:	
7¼ inch./up	18
6¾/7¼ inch. inflated	13
5¼/6¼ inch. inflated	12@ 13
Pork casings:	
29 mm./down	4.40@4.75
29/32 mm.	4.30@4.65
32/35 mm.	2.80@3.00
35/38 mm.	2.30@2.75
38/44 mm.	2.15@2.20
Hog bungs:	
Sows, 34 in. cut	57@ 62
Export, 34 in. cut	45@ 51
Large prime, 34 in.	35@ 39
Med. prime, 34 in.	24@ 27
Small prime	16@ 22
Middles, cap off	55@ 60
Sheep casing (per hank):	
26/28 mm.	5.50@6.00
24/26 mm.	6.05@6.30
22/24 mm.	4.80@5.10
20/22 mm.	4.10@4.45
18/20 mm.	2.95@3.25
16/18 mm.	1.75@2.30

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbis., del. or f.o.b. Chgo.	\$11.35
Pure rfd. gran. nitrate of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton.	30.00
Rock salt, ton in 100-lb. bags, f.o.b. whse. Chgo.	28.00
Sugar:	
Raw, 96 basis, f.o.b. N. Y.	6.35
Refined standard cane gran. basis (Chgo.)	9.00
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve	
La. less 2%	8.85
Dextrose (less 10c):	
Cerelose, regular	7.69
Ex-Warehouse, Chicago	7.79

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, July 2, 1957)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
43	10/12	43	41	6/8	41		
43	12/14	43	41	8/10	41		
43 1/2	14/16	43 1/2	40 1/2 @ 41	10/12	40 1/2 @ 41		
43 1/2 @ 41 1/2	16/18	43 1/2	38 1/2	12/14	38 1/2		
40 1/2	18/20	40 1/2	35 1/2	14/16	34		
38	20/22	38	34	16/18	34		
30 1/2	22/24	30 1/2	30 1/2	18/20	30 1/2		
34	24/26	34	Gr. Amn.	D.S. Clear			
33 1/2 @ 33 3/4	25/30	33 3/2	25 1/2 n	18/20	26n		
32 1/2	25/up, 2's in	32 1/2	25 1/2	20/25	25 1/2		
32 1/2	25/up, 2's in	32 1/2	25 1/2	25/30	25 1/2		
Ham	quotations based upon	24 1/2 b	30/35		24		
act conforming to Board of Trade		21 1/2 b	35/40		23		
definition effective January 9, 1956.		19 1/2 b	40/50		21 1/2		
PICNICS				FRESH PORK CUTS			
Fresh or F.F.A.		Frozen		Job Lot		Car Lot	
30 1/2	4/6	20 1/2	48	Loins, 12/dn, 47 1/2	48 1/2		
25	6/8	25	43 @ 44	Loins, 12/16	43		
23 1/2	8/10	23 1/2	36 @ 36 1/2	Loins, 16/20	34 1/2 n		
23 1/2	10/12	23 1/2	35	Loins, 20/up	34 1/2 n		
22 1/2	12/14	21 1/2 n	34 @ 35	Butts, 4/8	31 1/2 @ 32		
22	8/up, 2's in	21 1/2 n	30 @ 30 1/2	Butts, 8/12	29		
FAT BACKS				30 @ 30 1/2	Butts, 8/up	29	
Fresh or Frozen		Cured		30 @ 30 1/2	Butts, 8/up	29	
10 1/2 n	6/8	11n	46 @ 48	Ribs, 3/dn	43		
10 1/2 n	8/10	11 1/2	32	Ribs, 3/up	31		
10 1/2 n	10/12	12	23 @ 24	Ribs, 5/up	22 1/2		
12n	12/14	13					
12 1/2 n	15/16	13 1/2 @ 14 1/2					
14 1/2	16/18	15					
14 1/2	18/20	15					
14n	20/25	15					
a—nominal, b—bid, n—asked.				OTHER CELLAR CUTS			
Fresh or Frozen		Cured		Fresh or Frozen		Cured	
18	Square Jowls	15	ung.	18	Square Jowls	15	ung.
16 1/2 @ 17	Jowl Butts, Loose	15	ung.	16 1/2 @ 17	Jowl Butts, Loose	15	ung.
17 1/2 n	Jowl Butts, Boxed	15	17 1/2	17 1/2 n	Jowl Butts, Boxed	15	17 1/2

LIGHT BUTCHERS SHOW SHAKY PLUS MARGIN

(Chicago costs, credits and realizations for Monday only)

With light butchers being purchased at a more reasonable figure, and more in line with actual product values, cutting results showed some improvement early this week. However, both the 220- to 240-lb. and the 240- to 270-lb. butchers continued to cut out at not inconsiderable losses, although these were slightly smaller than last week.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
live	yield	live	yield	live	yield
Lean cuts	\$12.20	\$17.68	\$11.62	\$16.45	\$11.24
Fat cuts, lard	6.86	9.93	6.80	9.67	5.85
Ribs, trimmings, etc.	2.13	3.09	1.89	2.70	1.73
Cost of hogs	\$18.25	\$19.50	\$19.50	\$19.50	\$19.50
Condemnation loss	.10	.10	.10	.10	.10
Handling, overhead	1.81	1.63	1.63	1.45	1.45
TOTAL COST	21.16	30.66	21.23	30.11	20.55
TOTAL VALUE	21.19	30.70	20.31	28.82	18.82
Cutting margin	+.03	+.04	-.01	-.19	-.17
Margin last week	.57	.83	1.32	1.84	2.05

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles July 1	San Francisco July 1	No. Portland July 1
FRESH PORK (Carcass): (Packer style)			
50-120 lbs., U.S. No. 1-3.	None quoted	None quoted	None quoted
120-170 lbs., U.S. No. 1-3.	\$33.00@35.00	None quoted	\$32.50@34.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	46.00@52.00	\$48.00@50.00	54.00@57.00
10-12 lbs.	46.00@52.00	52.00@54.00	54.00@57.00
12-16 lbs.	46.00@52.00	52.00@54.00	52.00@56.00
PICNICS:			
4-8 lbs.	31.00@37.00	32.00@36.00	34.00@38.00
HAMS:			
12-16 lbs.	49.00@57.00	54.00@58.00	50.00@55.00
16-18 lbs.	50.00@57.00	52.00@56.00	49.00@54.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	53.00@62.00	58.00@64.00	57.00@62.00
8-10 lbs.	52.00@55.00	56.00@62.00	55.00@59.00
10-12 lbs.	51.00@54.00	54.00@58.00	53.00@56.00
LARD, Refined:			
1-lb. cartons	18.50@21.50	21.00@22.00	18.00@21.00
50-lb. cartons & cans	17.50@21.00	19.00@21.00	None quoted
Tierces	16.75@20.50	18.00@20.00	16.00@20.00

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JUNE 28, 1957				
Open	High	Low	Close	
July 12.87	13.05	12.75	13.02	
Sept. 13.37-40	13.52	13.25	13.47a	
Oct. 13.40	13.60	13.37	13.60	
Nov. 13.12	13.15	12.95	13.15a	
Dec. 13.57	13.60	13.45	13.60	
Sales: 2,120,000 lbs.				
Open interest at close Thurs.				
July 27: July 781, Sept. 1,045.				
Oct. 176, Nov. 77, and Dec. 93				
Jots.				
MONDAY, JULY 1, 1957				
July 13.07-10	13.40	13.02	13.37	
Sept. 13.55-57	13.90	13.52	13.75	
Oct. 13.72-70	13.95	13.65	13.80	
Nov. 13.15	13.47	13.15	13.37a	
Dec. 13.57	13.90	13.57	13.75	
Sales: 23,240,000 lbs.				
Open interest at close Fri., June 28: July 796, Sept. 1,120, Oct. 208, Nov. 85, and Dec. 103 lots.				
TUESDAY, JULY 2, 1957				
July 13.15	13.27	13.12	13.25	
Sept. 13.75	13.77	13.57	13.75	
Oct. 13.75	13.85	13.65	13.82	
Nov. 13.27	13.50	13.27	13.50	
Dec. 13.65	13.72	13.60	13.72b	
Sales: 13,240,000 lbs.				
Open interest at close Mon., July 1: July 796, Sept. 1,120, Oct. 208, Nov. 85, and Dec. 103 lots.				
WEDNESDAY, JULY 3, 1957				
July 13.27	13.30	13.15	13.27	
Sept. 13.80	13.80	13.65	13.72	
Oct. 13.85	13.85	13.75	13.82	
Nov. 13.50	13.50	13.37	13.37a	
Dec. 13.72	13.75	13.67	13.67	
Open interest at close Tues., July 2: July 309, Sept. 1,177, Oct. 224, Nov. 85, and Dec. 119 lots.				
THURSDAY, JULY 4, 1957				
Independence Day				
Board of Trade Closed				
No trading in lard futures.				

CHGO. FRESH PORK AND PORK PRODUCTS

July 1, 1957	
(Lb.)	
Hams, skinned, 10/12	44
Hams, skinned, 12/14	44
Hams, skinned, 14/16	44 1/2
Picnics, 4/8 lbs.	27 1/2
Picnics, 6/8 lbs.	28
Pork loins, boneless	26
Shoulders, 16/dn, loose	31
(Job lots)	
Pork livers	15 1/2@16
Tenderloins, fresh, 10's	72 @73
Neck bones, bbls.	11 1/2
Ears, 30's	12
Feet, s.c. bbls.	7
CHGO. PORK SAUSAGE MATERIALS—FRESH	
(To sausage manufacturers in job lots only)	
Pork trim., 40%	20 @20 1/2
Pork trim., 50%	22 1/2 @23
Pork trim., 80%	33 @33 1/2
Pork trimmings, 95% lean, barrels	44
Pork head meat	28
Pork cheek meat trim., barrels	34
PACKERS' WHOLESALE LARD PRICES	
Refined lard, tierces, fo.b.	
Chicago	\$16.75
Refined lard, 50-lb. fiber	
cubes, fo.b. Chicago	16.25
Kettle rendered, 50-lb. tins, fo.b. Chicago	17.25
Leaf, kettle rendered, tierces, fo.b. Chicago	17.25
Lard flakes	19.50
Neutral tierces, fo.b. Chicago	18.25
Standard shortening, N. & S. (del.)	21.75
Hydro shortening, N. & S.	22.25
WEEK'S LARD PRICES	
P.S. or Dry	Ref. in
Rend. Cash	50-lb.
(Bd. Trade)	Loose
	tins
	(Open
	Mkt.)
June 28.13.02 1/2	13.00n
July 1.13.37 1/2	12.87 1/2n
July 2.13.25n	12.75
July 3.13.27 1/2	12.62 1/2n
July 4. Holiday	no trading.

N. Y. DRESSED HOGS	
(L.C.I. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$32.00@35.00
75 to 100 lbs.	32.00@35.00
100 to 125 lbs.	32.00@35.00
125 to 150 lbs.	32.00@35.00
CHGO. WHOLESALE SMOKED MEATS	
July 1, 1957	
Hams, skinned, 14/16 lbs., wrapped	50
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51
Hams, skinned, 16/18 lbs., wrapped	50
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	51
Bacon, fancy, sq. cut., seedless, 12/14 lbs., wrapped	49
Bacon, No. 1 sliced 1-lb. heat seal self-service pkg.	66

PHILA. FRESH PORK

July 1, 1957	
WESTERN DRESSED	
Reg. loins, 8/12	45@49
Reg. loins, 12/16	45@47
Butts, Boston, 4/8	36@38
Spareribs, 3/down	46@48
LOCALLY DRESSED	
Pork loins, 8/12	49@53
Pork loins, 12/16	48@52
Bellies, 10/12	43@46
Spareribs, 3/down	48@52
Skinned hams, 10/12	48@50
Skinned hams, 12/14	47@49
Picnics, 4/8	30@34
Boston Butts, 4/8	38@42

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended June 29, 1957 was 14.8, the U. S. Department of Agriculture has reported. This ratio compared with the 14.7 ratio for the preceding week and 10.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.321, \$1.321 and \$1.523 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Tuesday, July 2, 1957

BLOOD

Unground, per unit of ammonia, bulk 5.50@5.75a

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:

Low test	6.00n
Med. test	6.00n
High test	6.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged...	Carlots, ton	\$ 67.50@	72.50
50% meat, bone scraps, bulk		65.00@	72.50
55% meat scraps, bagged			77.50
60% digester tankage, bagged		77.50@	82.50
60% digester tankage, bulk		75.00@	80.00
60% steam bone meal, bagged		110.00@	112.00
80% blood meal, bagged			85.00
Steam bone meal, bagged			85.00
(Specially prepared)			71.00
60% steam bone meal, bagged...			

FERTILIZER MATERIALS

Feather tankage, ground,			*4.50
per unit ammonia			
Hoof meal, per unit ammonia		5.25@	5.50

DRY RENDERED TANKAGE

Low test, per unit prot.	1.25n
Med. test, per unit prot.	1.20n
High test, per unit prot.	1.15n

GELATINE AND GLUE STOCKS

Cattle jaws, scraps and knuckles,			
(gelatine, glue), per ton		55.00@	57.00
Pig skin scraps (gelatine)		7.50@	8.00

ANIMAL HAIR

Winter coil dried, per ton	*70.00@	80.00
Summer coil dried, per ton	*40.00@	42.50
Cattle switches, per piece	3 1/4 @	4 1/4
Winter processed (Nov.-March)		
gray, lb.		16
Summer processed (April-Oct.)		
gray, lb.		10 1/2

*Delivered, n—nominal, a—asked.

TALLOWs and GREASES

Wednesday, July 3, 1957

Over the last weekend, there was a limited trade in all hog choice white grease at 9 1/2c c.a.f. East with additional offerings at this price level. Bids were lowered to 9 3/4c, with a few buyers reluctantly paying the asked price in further limited action. Edible tallow on inquiry and bid at 11 3/4c f.o.b. River and 11 1/4c Chicago with sources holding for fraction more as the week ended. Buyers and sellers continued to be apart in price ideas on original fancy tallow, with the bid at 8 1/2c c.a.f. East and asking prices at 8 3/4c. Special tallow bid at 7 1/4c c.a.f. Chicago with another 1/4c bid for some productions. Yellow grease on call at Chicago at 6 3/4@6 1/2c and at Gulf Coast points at 7 1/4c. Some eastern interest was also shown in yellow grease at the same delivered level.

Monday found the market unchanged with no trading reported. Interest in all hog choice white grease at the Eastern seaboard dulled as offerings appeared at 9 1/2@9 3/4c with

buyers on the sidelines. Export interest in other lines was also quiet and the following nominal prices were quoted:

TALLOWs: Monday, edible tallow, 11 3/4c f.o.b. River and 11 1/4c Chicago basis; fancy tallow, 7 1/2@8c; bleachable fancy tallow, 7 1/2@7 3/4c; prime tallow, 7 1/2@7 1/2c; special tallow, 7 1/2@7 1/4c; No. 1 tallow 6 1/2@7c; No. 2 tallow, 6 1/2@6 3/4c, all nominal at Chicago.

GREASEs: Monday's quotations: choice white grease, not all hog, 8 1/2c; B-white grease, 7 1/2@7 1/4c; yellow grease, 6 3/4@6 1/2c; house grease 6 1/2@6 3/4c; brown grease, 6 1/4c, all nominal at Chicago. Choice white grease, all hog, was 9 1/2c delivered East, also a nominal quotation.

Authorize Hides To Turkey

International Cooperation Administration has authorized \$232,000 to Turkey for the purchase of U. S. cattlehides and \$5,000 to Bolivia for the purchase of leather and leather products, except footwear. Authorization for the hide purchase expires October 31, 1957.



NO PROBLEMS I SELL TO DARLING & COMPANY

Because of their—

EXCELLENCE OF SERVICE
RELIABILITY OF REPUTATION
QUALIFIED EXPERIENCE

And assistance to me with
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CURONA

WALLERSTEIN SODIUM ISOASCORBATE

is the ideal ascorbate curing aid
and antioxidant for meat products

CURONA-A

(Wallerstein Isoascorbic Acid) is available for spraying sliced Bacon and Luncheon meats where ascorbic acid has been preferred. This will replace ascorbic acid at a considerable saving in cost while giving the same results.

- Improves color of cured meats
- Cuts down shrinkage of cured meats
- Protects color, flavor and quality of sliced packaged meats
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CURONA is manufactured by a company that has 50 years of pioneering research behind it in the fields of fermentation... in the culture and development of enzymes for food industries... and on problems of oxidation as affecting various food products.

The quality and uniformity of **CURONA** are guaranteed by the most rigid and painstaking laboratory control.

WALLERSTEIN COMPANY, INC.

180 MADISON AVENUE, NEW YORK 16, N. Y.



Wallerstein Company, Inc., 180 Madison Ave., N. Y. 16, N. Y.

Please send **FREE** working samples of

- ☐ **CURONA** (Wallerstein Sodium Isoascorbate)
- ☐ **CURONA-A** (Wallerstein Isoascorbic Acid) and a copy of your technical bulletin.

Name

Company

Address

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 28, 1957

	Open	High	Low	Close	Prev. close
July	15.58-60	15.65	15.50	15.64	15.54
Sept.	15.73-74	15.80	15.72	15.78	15.70
Oct.	15.59	15.65	15.50	15.63	15.53b
Dec.	15.48	15.53	15.47	15.52	15.43b
Jan.	15.48a			15.52	15.43b
Mar.	15.40a	15.48	15.35	15.43	15.38b
May	15.40b	15.45	15.44	15.36b	15.35b
July	15.32b			15.30b	15.26b

Sales: 370 lots.

MONDAY, JULY 1, 1957

July	15.70-68	15.70	15.63	15.64	15.64
Sept.	15.78-79	15.82	15.72	15.74	15.78
Oct.	15.60b			15.55b	15.63
Dec.	15.50-54	15.55	15.50	15.44	15.52
Jan.	15.22a			15.44	15.52a
Mar.	15.45	15.48	15.42	15.43	15.43
May	15.39b	15.46	15.40	15.41	15.36b
July	15.30b	15.37	15.37	15.25b	15.30b

Sales: 236 lots.

TUESDAY, JULY 2, 1957

July	15.59b	15.66	15.59	15.66	15.64
Sept.	15.69b	15.80	15.66	15.78	15.74
Oct.	15.49b	15.58	15.47	15.58	15.55b
Dec.	15.40b	15.50	15.39	15.49	15.44
Jan.	15.40a			15.40a	15.44
Mar.	15.36b	15.43	15.35	15.45b	15.43
May	15.35b	15.43	15.35	15.45b	15.41
July	15.24b			15.35b	15.25b

Sales: 177 lots.

WEDNESDAY, JULY 3, 1957

July	15.10	15.81	15.70	15.74b	15.66
Sept.	15.90	15.90	15.79	15.82	15.78
Oct.	15.63b	15.67	15.63	15.63	15.88
Dec.	15.57	15.58	15.49	15.50	15.49
Jan.	15.57a			15.50	15.49a
Mar.	15.45b	15.54	15.47	15.44b	15.45b
May	15.49b	15.53	15.47	15.45b	15.45
July	15.42b	15.42	15.42	15.35b	15.41a

Sales: 301 lots.

Independence Day
Board of Trade closed

STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock receipts in nine Corn Belt states in May, and during five months of 1957 and 1956, were as follows:

CATTLE AND CALVES

	1957	May	1956
Public stockyards	110,022		110,534
Direct	95,241		85,446
Totals	205,263		195,980
Jan.-May	1,083,233		1,040,228

SHEEP AND LAMBS

Public stockyards	45,766		48,604
Direct	115,413		72,417
Totals	161,184		121,021
Jan.-May	743,390		655,991

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

VEGETABLE OILS

Tuesday, July 2, 1957

Crude cottonseed oil, f.o.b.	
Valley	13%u
Southeast	Unq.
Texas	13
Corn oil in tanks, f.o.b. mills	13%pd
Soybean oil, f.o.b. Decatur	11%u
Peanut oil, f.o.b. mills	14%pd
Coconut oil, f.o.b. Pacific Coast	11%u
Cottonseed foots:	
Midwest and West Coast	2 1/4
East	2 1/4

OLEOMARGARINE

Tuesday, July 2, 1957

White dom. vegetable (30-lb. cartons)	27
Yellow quarters (30-lb. cartons)	28
Milk churned pastry (30-lb. cartons)	24
Water churned pastry (30-lb. cartons)	23
Bakers, bulk (ton lots)	20 3/4

OLEO OILS

Tuesday, July 2, 1957

Prime oleo stearine (slack barrels)	18 3/4
Extra oleo oil (drums)	18 3/4
Prime oleo oil (drums)	18 3/4

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

CHICAGO

PACKER HIDES: For the first time in several weeks, the hide market on Monday did not exhibit the strength shown recently. Branded cow hides and a mixed car of light and ex-light native steers moved at steady prices. Sellers were ready to do business, but bids were scarce. A good trade developed on Tuesday on branded steers and branded cows, which moved at steady levels. Heavy native steers, light and ex-light steers also took part in the movement at steady prices. No light cows sold up to mid-afternoon. They were considered to be the weak point in the pricing structure.

SMALL PACKER AND COUNTRY HIDES: The small packer market was slow with prices about steady with last week's quotations. Inquiry was mostly for lighter averages. This was also true of country hides.

CALFSKINS AND KIPSKINS: Little action on calfskins and kipskins the past few weeks. Northern heavy calf quoted at 55c and light at 41 1/2c on a nominal basis. Kipskins also quoted nominally at 35c and heavies at 32c.

SHEEPSKINS: This market was steady pricewise, but not much trading was done as sellers were sold up. Demand has been broad, and offerings light, especially for the better quality No. 1 shearings. Fall clips strong and quoted at \$2.75 to \$3.25, quality considered. Full wool dry pelts were nominally unchanged at 29c.

House Passes Bill to Give Permanent Status to SBA

The House by a 392-to-2 vote recently passed and sent to the Senate a bill (HR-7963) to provide permanent status for the Small Business Administration. As approved by the House, the bill would increase the agency's total business loan authority from the present \$230,000,000 to \$500,000,000. The \$125,000,000 disaster loan authority would remain at that figure.

Maximum permissible interest rate on the SBA's share of bank participation loans would be reduced from the present 6 per cent to 5 per cent while the 6 per cent ceiling on the private part of loans would be removed. Private banks would be allowed to charge the prevailing interest rate in their areas.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	July 2, 1957	Cor. Date 1956
Lgt. native steers	15 1/2	15 1/2 @ 16a
Hvy. nat. steers	12 1/2 @ 13	13a
Ex. lgt. nat. steers	21	19a
Butt-brand, steers	10 1/2	10
Colorado steers	10	10
Hvy. Texas steers	10 1/2	11a
Light Texas steers	13n	13 1/2a
Ex. lgt. Texas steers	17n	17a
Heavy native cows	14 @ 14 1/2	13 1/2a
Light nat. cows	16 @ 18a	16 @ 16 1/2a
Branded cows	12 1/2 @ 14	12 1/2 @ 13 1/2a
Native bulls	8 1/2 @ 9	9 1/2 @ 10a
Branded bulls	7 1/2 @ 8	8 1/2 @ 9a

Calfskins:	
Northern, 10/15 lbs.	55
10 lbs./down	41 1/2
Kips, Northern,	41 1/2
native, 15/25 lbs.	35n 34 @ 35n

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	9 1/2n 11 1/2 @ 12n
50 lbs.	13n 13 1/2

SMALL PACKER SKINS

Calfskins, all wts.	28 @ 29
Kipskins, all wts.	26 @ 28 23 @ 25a

SHEEPSKINS

Packer shearings:	
No. 1	2.15 @ 2.70 2.50 @ 2.65n
Dry Pelts	20n 23 @ 25a
Horsehides, untrim.	9.00 @ 9.50 10.50n
Horsehides, trim.	8.00 @ 8.50

N. Y. HIDE FUTURES

FRIDAY, JUNE 28, 1957

	Open	High	Low	Close
July	14.20b	14.37	14.37	14.37
Oct.	14.25	14.25	14.17	14.17
Jan.	13.64b	13.75	13.68	13.75
Apr.	13.66b			13.75b
July	13.70b	13.80	13.80	13.80
Oct.	13.72b			13.80b

Sales: 18 lots.

MONDAY, JULY 1, 1957

July	14.05b	14.25	14.05	14.30b
Oct.	13.95b	14.10	13.90	14.10
Jan.	13.50b	13.73	13.46	13.75
Apr.	13.55b			13.75b
July	13.55b	13.65	13.55	13.80b
Oct.	13.55b			13.83b

Sales: 27 lots.

TUESDAY, JULY 2, 1957

July	14.20b	14.70	14.70	14.60b
Oct.	14.00b	14.38	14.14	14.35
Jan.	13.65b	13.97	13.80	13.97
Apr.	13.69b			13.97b-14.07a
July	13.73b			14.00b
Oct.	13.76b			14.00b-10a

Sales: 38 lots.

WEDNESDAY, JULY 3, 1957

July	14.47b			14.58b-14.74a
Oct.	14.25b	14.48	14.25	14.28
Jan.	13.80b	14.01	13.75	13.80
Apr.	13.91			13.83b-13.95a
July	13.96b			13.85b-13.95a
Oct.	14.01b			13.90b-14.00a

Sales: 20 lots.

Independence Day
Board of Trade closed
No trading in hide futures

Peruvian Shearers Plan To Build Slaughter Plant

The WMA (Woolmen's Association) of Arequipa, Peru, is studying the feasibility of building a slaughterhouse in that city. It is envisaged that the plant will handle both sheep and cattle. It will ship frozen meat to Lima and other population centers.

The association (Asociacion de Criadores de Laneros) is interested in hiring an expert on packing plant construction to study the project.

LIVESTOCK MARKETS...Weekly Review

Merit Buying of Hogs is Necessity to Help Pork

BUYING hogs on merit is not a desirability—not a possibility—but a necessity.

That is the conclusion of the American Meat Institute based on the declining consumer demand for pork caused by the waning acceptance of fat meat. The only answer is a rapid and substantial shift to the production of meat type hogs.

IT CAN BE DONE: Experience has demonstrated that significant value differences exist today between individual hogs of the same weight, due to variations in product yield. (It is too early, and the supply of meaty cuts is still too small, to expect consumers consistently to pay premiums for quality in pork.) Experience also has shown that it is possible to sort live hogs with adequate accuracy for a merit buying program.

Much of the selective buying that is now going on is not doing an accurate job of reflecting market demand to the producer.

The first step in a merit hog buying program for meat packers is the consistent and comprehensive evaluation of the performance of their buyers.

Individual packers must be more insistent that their order-bought hogs are purchased on a merit basis.

Meat packers must give *vigorous encouragement* to commission firms to get behind a sorting program to facilitate the *purchase* and *sale* of hogs on a merit basis.

OTHER NEEDS: It should be recognized that a major problem in a sorting program is the need for education, and that this need extends all the way from the producer, through the various marketing agencies, to the meat packing industry.

The U. S. Department of Agriculture should make

every effort to keep abreast of the shift to merit buying by quoting the market on an actual grade basis. Use of the terms "premium" and "discount" should be avoided in quoting the market. It should be recognized that the terms "No. 1," "No. 2," and "No. 3" are broad classifications within which the buyer and seller and/or marketing agency should be able to arrive at a more precise definition of the merit of the animals offered for sale and, by bargaining, agree on a price which will reflect the true value of the carcasses and cuts. No fixed differentials are being suggested since, irrespective of all other considerations, price differences will ebb and flow with changes in supply and demand.

The provisions committee of the American Meat Institute believes that the industry can do more to hasten the production of meat type hogs by advocating, promoting and *practicing* a selective system of buying on a merit or worth basis than through any other means available.

Therefore, in order to be allowed to reflect true market value for hogs of various grades to producers, and thereby encourage the production of the kind of hogs necessary to satisfy consumer preference for lean pork, and simultaneously restore consumer acceptance for pork, the Institute has recommended that the pork processing industry take positive steps to encourage the adoption of a merit basis for buying and selling hogs. The American Meat Institute has stated:

"The pork packing industry deems it imperative that a live hog sorting program be adopted for all hogs offered for sale at public stockyards, and further, it solicits producer endorsement of selective buying programs that will encompass live sorting of hogs at all markets.

Osage, Blue Stem Areas Get Fewest Cattle In 30 Years

The blue stem and osage pastures of Kansas and Oklahoma have received the smallest number of cattle in over 30 years of record.

Receipts of cattle and calves this season have been about 19 per cent below last season and 31 per cent smaller than two years ago. The carry-

over of local cattle and calves is down about 9 per cent from a year ago. Pasture feed and grazing conditions are good following heavy April-May spring rains.

The spring (January-May) receipts of cattle and calves into the two sections were estimated at 178,000 head, compared with 221,000 last season, 260,000 head two years ago, and the 1946-55 average of 335,000 head.

Cattle Population Is Up

Mexico's adult cattle population is 30,647,538 head, a marked increase from the 23,601,291 head in 1950, announced Gilberto Flores Munoz, secretary of agriculture and the livestock industry, in inaugurating the annual convention of the National Cattlemen's Confederation, which was held at Ciudad Victoria, capital of Tamaulipas state.



As simple as ---
2 + 2 = 4!

PACKER + K.M. = SATISFACTION!

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FLORENCE, S.C.
FT. WAYNE, IND.
FULTON, KY.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.

OMAHA, NEBR.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

GEO. S. HESS

R. Q. (PETE) LINE

INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

TELEPHONE MELROSE 7-5481

HESS-LINE CO.

**EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.**

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 29, 1957, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 4,487 hogs; shippers, 7,291 hogs; and others, 14,641 hogs.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,136	232	1,772	2,214
Swift ..	2,438	605	3,014	2,454
Wilson ..	1,056	...	3,851	...
Butchers	3,984	43	2,170	555
Others ..	856	...	3,868	2,065
Totals..	10,470	880	14,675	7,288

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers.	1,316	2,037	4,184	276
Butchers	2,358	1,302	263	181
Totals.	3,674	3,337	4,447	457

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour ..	5,476	6,449	2,199	...
Cudahy ..	3,555	5,083	1,123	...
Swift ..	4,494	5,398	2,454	...
Wilson ..	2,751	4,350	1,056	...
Neb. Beef.	510
Am. Stores	914
Cornhusker	909
O'Neill ..	932
R. & C. ..	911
Eagle ..	226
Gr. Omaha	648
Hoffman ..	106
Rothschild	1,388
Roth ..	927
Kingan ..	799
Omaha
Dr. Beef ..	238
Midwest ..	167
Omaha ..	651
Union ..	621
Corrigan ..	658
Hanley ..	416
Murray ..	83
West ..	3,995
Anderson ..	325
Totals ..	26,226	26,757	6,832	...

ST. LOUIS MSY

	Cattle	Calves	Hogs	Sheep
Armour..	2,728	534	11,431	1,888
Swift ..	3,010	1,922	10,556	2,383
Hunter..	1,088	...	8,434	...
Hell	6,894	...
Krey
Total.	6,826	2,456	39,254	4,271

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour..	3,645	5	3,877	1,411
Swift ..	4,285	...	3,061	1,233
S.C. Dressed
Beef ..	3,407
Raskin ..	903
Butchers.	716	1
Others ..	6,104	...	11,474	140
Totals.	19,120	6	18,413	1,784

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy..	1,176	229	1,444	...
Dunn ..	116
Sunflower	35
Dold ..	101	...	598	...
Kans. ..	280
Armour..	58	...	1,094	...
Swift	401	...
Others ..	869	...	39	1,939
Totals.	2,635	229	2,081	3,434

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour..	1,793	184	356	1,370
Wilson ..	2,071	217	850	1,237
Direts ..	1,767	299	7,306	1,323
Others ..	2,731	362	1,924	...
Totals.	8,362	1,062	9,536	3,930

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy..	570	...
Swift ..	483	72
Wilson ..	42
Ideal ..	655
Com'l ..	548
Grt. West	452
Quality ..	415
Klubnikin	325
Acme ..	229
United ..	211	...	410	...
Atlas ..	201
Clougherty	508	...
Coast ..	229	...	2	...
Others ..	2,332	292	64	...
Totals.	5,922	364	1,554	...

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour..	5,722	2,036	11,790	554
Bartusch	1,313
Riffin ..	863	29
Superior	2,352
Swift ..	5,296	2,089	16,453	1,310
Others ..	3,159	1,488	12,513	...
Totals.	16,708	5,642	40,756	1,964

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour..	1,360	1,832	879	4,136
Swift ..	2,219	2,094	1,013	5,098
Morrell ..	686
City ..	373
Rosenthal	470	56	...	150
Totals.	5,108	3,982	1,897	9,284

TOTAL PACKER PURCHASES

	Week ended June 29	Prev. week	Same week 1956
Cattle ..	105,051	146,231	174,263
Hogs ..	139,370	217,052	213,286
Sheep ..	36,144	61,353	58,584

CORN BELT DIRECT TRADING

Des Moines, July 2—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:	
160-180 lbs.	\$16.25@18.50
180-200 lbs.	18.50@19.50
200-240 lbs.	18.65@19.75
240-300 lbs.	17.10@19.20
300-360 lbs.	15.85@17.50

Corn belt hog receipts, as reported by the USDA:

Sows, U.S. No. 1-3:	This week	Last week	Last year
June 27 ..	38,000	...	45,000
June 28 ..	37,500	26,000	39,500
June 29 ..	18,000	35,000	31,000
July 1 ..	45,000	54,000	54,500
July 2 ..	35,000	56,000	36,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, July 2 were as follows:

CATTLE:	Cwt.
Steers, gd. & pr.	\$20.50@25.00
Strs. & hfrs., stand.	18.00@21.00
Heifers, gd. & ch.	20.50@22.00
Cows, util. & com'l.	13.25@15.00
Cows, can. & cut.	11.00@14.00
Bulls, util. & com'l.	17.00@19.00
Bulls, cutter	14.00@16.50

VEALERS:	
Good & prime	19.50@23.00
Standard	17.00@20.00
Calves, gd. & ch.	16.00@19.00

HOGS, U.S. No. 1-3:	
120/160 lbs.	15.50@17.50
160/180 lbs.	17.75@19.00
180/200 lbs.	19.50@20.25
200/220 lbs.	19.75@20.40
220/240 lbs.	18.50@19.25
240/270 lbs.	18.00@18.75
270/300 lbs.	18.75@19.25
300/330 lbs.	18.50@19.00

Sows, U.S. No. 1-3:	
180/360 lbs.	16.25@18.00

LAMBS:	
Good & choice	20.50@23.50
Utility & good	18.50@21.00

Metal Meat Cans

Total U. S. production of metal cans for meat in March increased 14.6 per cent over the previous month, the American Can Co. has reported.

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 29, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,834	11,365	41,029	39,116
Baltimore, Philadelphia	8,487	1,144	20,375	2,873
Cin., Cleve., Detroit, Indpls.	19,052	8,115	92,219	16,516
Chicago Area	24,262	7,566	44,432	4,300
St. Paul-Wis. Areas ²	28,651	16,437	74,000	7,400
St. Louis Area ³	14,176	5,396	71,525	8,400
St. Louis City-So. Dak. Areas ⁴	19,023	...	43,446	7,700
Omaha Area ⁵	31,236	456	64,109	11,400
Kansas City	10,775	2,932	22,848	10,110
Iowa-So. Minnesota ⁶	24,560	9,604	213,901	18,500
Louisville, Evansville, Nashville, Memphis	11,927	10,530	39,279	...
Georgia-Alabama Area ⁷	7,750	3,862	20,586	...
St. Joseph, Wichita, Okla. City ..	17,964	3,491	35,841	11,600
Ft. Worth, Dallas, San Antonio ..	19,778	10,595	12,981	19,200
Denver, Ogden, Salt Lake City ..	15,371	451	12,730	13,300
Los Angeles, San Fran. Areas ⁸ ..	21,066	1,968	19,937	27,200
Portland, Seattle, Spokane	7,493	830	11,282	5,600
Grand totals	294,474	94,712	840,320	204,600
Totals same week 1956	319,421	101,550	866,012	219,270

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Guttmann, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville, and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 22, compared with the same time in 1956, was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP TO 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$19.25	\$19.34	\$20.57	\$22.22	\$31.50	\$27.50	\$26.00	\$26.10
Montreal	20.15	20.00	19.10	21.00	32.55	26.30	24.85	25.75
Winnipeg	18.21	19.14	22.48	22.16	32.66	24.50	*29.42	24.80
Calgary	17.55	18.61	21.80	21.52	30.41	24.20	21.60	19.80
Edmonton	17.20	18.00	22.50	22.00	31.15	25.00	23.00	22.20
Lethbridge	17.25	17.87	22.50		30.25	24.00		18.75
Pr. Albert	17.00	17.60	23.00	22.00	31.00	23.00	22.75	18.50
Moose Jaw	16.40	17.60	22.00	22.00	30.90	23.00		17.50
Saskatoon	17.25	17.75	23.25	21.50	31.00	23.00		18.00
Regina	16.90	17.75	20.90	21.50	31.25	23.00		
Vancouver	17.25		21.50	20.15			24.00	21.00

*Canadian government quality premium not included. *Spring lamb at Winnipeg.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended June 28:

	Cattle	Calves	Hogs
Week ended June 28	2,481	840	11,431
Week previous (five days)	2,673	763	4,300
Corresponding week last year	2,750	745	10,700

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, July 2 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$23.00@24.00
Steers, gd. & ch.	21.50@23.50
Heifers, gd. & ch.	20.50@24.00
Cows, util. & com'l.	13.50@16.00
Cows, can. & cut.	11.00@13.00
Bulls, util. & com'l.	16.50@17.25

VEALERS:	
Good & choice	16.00@18.00
Calves, good & ch.	16.00@19.00

HOGS, U.S. No. 1-3:	
180/200 lbs.	19.50@20.35
200/220 lbs.	19.85@20.35
220/240 lbs.	19.50@20.35
240/270 lbs.	19.00@20.25

Sows, U.S. No. 1-3:	
270/360 lbs.	16.75@17.75

LAMBS:	
Choice & prime	23.00@24.00
Good & choice	21.50@23.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, July 2 were as follows:

CATTLE:	Cwt.
Steers, prime	\$22.00@24.00
Steers, choice	23.00@24.00
Steers, good	22.50@23.50
Heifers, ch. & pr.	22.00@23.50
Heifers, good	17.50@21.50
Cows, util. & com'l.	13.75@15.00
Cows, can. & cut.	12.00@13.00
Bulls, cut. & com'l.	15.00@16.00
Bulls, good (beef)	15.50@16.50

HOGS, U.S. No. 1-

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 29, 1937, compared:

CATTLE

	Week ended June 29	Prev. week	Cor. week
Chicago	23,296	23,706	
Kan. City	11,350	9,706	14,180
Omaha	25,339	28,710	25,678
St. L. NRY	9,282	9,132	10,595
St. Joseph		9,925	10,741
St. Paul		17,823	12,794
Wichita	2,779	3,655	4,501
New York & Jersey	13,454	13,083	13,413
Okl. City	9,424	10,005	13,715
Cincinnati	3,810	4,328	3,153
Denver		10,776	16,001
St. Paul	15,549	15,280	16,080
Milwaukee	3,661	3,838	2,366
Totals	94,648	159,557	166,923

HOGS

Chicago	25,990	25,301	
Kan. City	14,675	13,671	11,236
Omaha	44,512	39,779	42,199
St. L. NRY	39,254	33,858	33,039
St. Joseph		15,879	20,260
St. Paul	11,135	17,841	12,522
Wichita	9,988	9,515	8,749
New York & Jersey		43,420	46,468
Okl. City	9,536	20,166	11,804
Cincinnati	11,912	7,919	10,161
Denver		8,255	12,725
St. Paul	28,243	23,775	28,386
Milwaukee	4,421	4,026	3,653
Totals	173,676	264,094	266,503

SHEEP

Chicago	2,780	2,485	
Kan. City	7,288	7,487	5,637
Omaha	9,153	6,292	7,867
St. L. NRY	4,531	5,125	5,125
St. Joseph	4,271	7,871	5,032
St. Paul	1,846	2,598	1,763
Wichita	1,495	2,652	1,534
New York & Jersey		37,891	44,163
Okl. City	3,930	6,151	4,276
Cincinnati	291	908	1,492
Denver		9,484	9,473
St. Paul	1,864	1,302	1,526
Milwaukee	456	429	513
Totals	30,376	90,376	90,588

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyard sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended June 22:

CATTLE

	Week ended June 22	Same week 1936
Western Canada	19,148	16,434
Eastern Canada	16,020	13,205
Totals	35,168	29,639

HOGS

Western Canada	38,100	50,547
Eastern Canada	44,565	49,295
Totals	82,665	99,842

SHEEP

Western Canada	2,504	2,669
Eastern Canada	3,209	3,862
Totals	5,713	6,531

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 29:

CATTLE CALVES HOGS* SHEEP

	Salable	Total (incl. directs)	Prev. wk.
Cattle	102	387	13,651
Hogs	80	1,470	
Sheep	93	80	1
Totals	3,085	333	14,715

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 27	2,000	200	10,500	1,000
June 28	500	100	7,000	200
June 29	100		1,000	
July 1	20,000	300	8,500	2,000
July 2	7,000	200	6,500	900
*Week so far	2,700	500	1,500	2,900
Wk. ago. 22,853	355	20,288	1,516	
Yr. ago. 31,512	898	21,563	2,901	
2 yrs. ago	384	11,121	1,414	

*Including 300 cattle, 2000 hogs and 700 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 27	1,000		2,000	
June 28	2,000		1,000	100
June 29	100		100	
July 1	7,000		1,500	100
July 2	3,500		1,000	100
Week so far	2,500	200	200	
Wk. ago. 8,925	5	3,076	41	
Yr. ago. 12,953	110	5,100		
2 yrs. ago	5,486	23	2,253	36

TOTAL JUNE RECEIPTS

	1937	1936
Cattle	192,234	191,641
Calves	7,292	11,139
Hogs	188,458	201,765
Sheep	26,856	26,791

TOTAL JUNE SHIPMENTS

	1957	1956
Cattle	100,623	91,83
Hogs	38,039	46,33
Sheep	4,749	2,44

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Tues., July 2:

	Week ended July 2	Week ended June 29
Packers' purch.	19,128	24,657
Shippers' purch.	7,291	8,796
Totals	26,419	33,453

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 28, with comparisons:

	Cattle	Hogs	Sheep
Week to date	246,000	369,000	130,000
Previous week	263,000	347,000	127,000
Same wk. 1936	265,000	337,000	93,000
1937 to date	6,712,000	10,757,000	3,912,000
1936 to date	7,251,000	12,916,000	4,114,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 27:

	Cattle	Calves	Hogs	Sheep
Los. Ang.	6,875	550	1,825	200
N. Portl'd.	2,900	480	1,785	5,010
San Fran.	800	250	850	13,090

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, July 2 were as follows:

	Cwt.
Steers, ch. & pr.	None quoted
Steers, good & ch.	\$22.00@23.50
Steers, standard	18.00@19.00
Heifers, standard	18.00@20.50
Cows, util. & com'l.	13.50@15.50
Cows, can. & cut.	10.50@13.50
Bulls, util. & com'l.	10.50@17.00
VEALERS:	
Choice & prime	20.00@22.00
Good & choice	22.00@23.00
Util. & stand.	15.00@19.00

HOGS, U.S. No. 1-3:

180/200 lbs.	19.50@20.00
200/220 lbs.	19.90@20.00
220/240 lbs.	18.75@19.75
240/270 lbs.	18.75@19.25

Sows, U.S. No. 1-3:

180/360 lbs.	15.50@16.50
Sows, U.S. No. 1-3,	
300/400 lbs.	14.25@15.50

LAMBS:

Choice & prime	21.50@23.00
Good & choice	18.50@21.00

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, July 1, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1-3:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
120-140 lbs.	\$16.00-17.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	17.00-18.25	\$17.50-18.75	None qtd.	None qtd.	\$17.75-18.75
160-180 lbs.	18.00-19.25	None qtd.	None qtd.	None qtd.	18.50-19.25
180-200 lbs.	18.75-19.75	18.50-20.00	\$18.75-19.50	\$19.25-20.00	19.25-20.50
200-220 lbs.	18.75-19.75	19.25-20.00	19.00-19.50	19.25-20.50	19.25-20.50
220-240 lbs.	18.75-19.75	19.00-20.00	18.75-19.50	19.25-20.25	19.00-20.50
240-270 lbs.	18.50-19.50	18.75-19.25	18.50-19.25	18.50-19.75	18.00-20.25
300-330 lbs.	18.00-18.75	17.75-18.75	None qtd.	18.00-18.75	None qtd.
330-360 lbs.	None qtd.	17.25-18.00	None qtd.	17.25-18.00	None qtd.

Medium:

160-220 lbs. None qtd. None qtd. None qtd. None qtd. None qtd.

SOWS:

U.S. No. 1-3:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
180-270 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
270-300 lbs.	17.00 only	17.25-17.75	17.00-17.50	None qtd.	17.75-18.25
300-330 lbs.	16.75-17.00	17.00-17.50	16.50-17.25	17.25-18.00	17.50-18.00
330-360 lbs.	16.25-16.75	16.50-17.25	16.25-16.75	16.50-17.25	17.00-18.00
360-400 lbs.	15.75-16.50	16.00-16.75	15.50-16.50	15.75-16.50	15.75-17.25
400-450 lbs.	15.25-16.00	15.50-16.00	15.25-16.00	15.25-16.00	15.25-16.75
450-550 lbs.	14.75-15.50	14.50-15.50	14.75-15.50	14.75-15.50	14.25-15.25

Boars & Stags,

all wts. None qtd. None qtd. None qtd. None qtd. None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	25.00-27.25	24.50-25.50	24.25-25.75	None qtd.
1100-1300 lbs.	None qtd.	25.75-27.50	24.50-25.50	24.75-28.00	None qtd.
1300-1500 lbs.	None qtd.	25.25-27.50	24.00-25.50	24.75-28.00	None qtd.

Choice:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
700-900 lbs.	22.50-24.50	23.25-25.00	23.00-24.50	22.00-24.25	21.00-23.00
900-1100 lbs.	22.75-24.75	23.50-25.75	23.25-24.50	22.50-24.75	21.00-23.00
1100-1300 lbs.	22.75-24.75	23.50-25.75	23.00-24.50	22.50-24.75	21.00-23.00
1300-1500 lbs.	22.50-24.75	23.50-25.50	22.75-24.50	22.50-24.75	21.00-23.00

Good:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
700-900 lbs.	20.75-22.75	20.50-23.25	20.50-23.25	19.50-22.25	21.00-23.00
900-1100 lbs.	21.75-22.75	21.50-23.25	20.50-23.25	19.50-22.25	21.00-23.00
1100-1300 lbs.	21.00-22.75	21.50-23.75	20.50-23.25	19.50-22.50	21.00-23.00

Standard,

all wts. 18.00-21.00 19.00-21.50 17.00-20.50 17.25-19.50 17.00-19.00

Utility,

all wts. 16.00-18.00 16.50-19.00 15.00-17.00 15.00-17.25 13.00-16.00

HEIFERS:

Prime:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	24.25-25.25	24.00-24.75	23.75-24.75	None qtd.

Choice:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
600-800 lbs.	22.25-24.00	22.50-24.25	24.00-24.75	22.00-23.75	20.50-22.50
800-1000 lbs.	None qtd.	22.75-24.25	22.75-24.00	22.00-23.75	20.50-22.50

Good:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
500-700 lbs.	20.25-22.25	19.00-22.50	18.50-22.75	19.25-22.00	20.50-22.50
700-900 lbs.	20.00-22.00	19.75-22.75	19.50-22.75	19.25-22.00	20.50-22.50

Standard,

all wts. 17.00-20.25 17.50-19.75 15.50-19.50 16.50-19.25 17.00-19.00

Utility,

all wts. 15.00-17.00 15.00-17.50 12.50-15.50 14.50-16.50 13.00-16.00



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SAUSAGE MAKER: 25 years' experience in all operations. Capable, efficient. Available immediately. W-247, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMAN WANTED: Due to expansion on the west coast, territory open for salesman with experience in meat processing preferred. Complete line of seasonings, binders and famous exclusive specialties. Golden opportunity for the right man. First Spice Mixing Co., Inc., 185 Arkansas St., San Francisco 7, Calif.

CHEMIST-FOOD TECHNOLOGIST: For production management, laboratory and products control. Knowledge of meats, meat products, spices, seasonings and additives helpful. Good opportunity for industrious man. Salary commensurate with ability. Send resume to First Spice Mixing Co., Inc., 19 Vestry St., New York 13, N. Y.

EXCELLENT SIDELINE: Good product for sales representatives and brokers now calling on sausage plants. Repeat sales give an excellent income. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TIME STUDY MAN: Experienced in setting incentive standards on packinghouse operations. Give age, education, experience, salary expected etc. Replies confidential. Midwestern packer. W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF KILL FLOOR MAN WANTED
Experienced man to take complete charge of beef kill. VERNON CALHOUN PACKING COMPANY, Palestine, Texas.

PLANTS FOR SALE

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

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MONEY MAKER FOR SALE: Meat Packing Plant in business 10 years. Located in Hendersonville, Western North Carolina. Slaughter processing fully equipped including new refrigerated trucks. Buyer can liquidate investment in 2 years and double volume. PRICED TO SELL. Edw. R. Sutherland Company, Realtors, Hendersonville, N. C.

Modern packing plant with federal inspection in **NORTHERN OHIO**

Killing capacity 500 cattle, 2500 hogs, 80,000 lbs. sausage per week. 2 rail sidings. Located on 5 acres of land on main highway with 475 Ft. frontage. City water, gas and sewers. Good supply of labor and livestock. Constructed mostly of brick with tile walls and floors. 60,000 sq. ft. or 750,000 cubic feet. In excellent condition. Possession immediately. Owners wish to retire. FS-232, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR SALE

SAN DIEGO AREA: Located in one of the fastest growing areas in U. S. Modern, well equipped plant on 1 1/2 acres. Sausage capacity over 100,000 lbs. per week. Will consider lease with option to buy. For further information write PERCY H. GOODWIN CO. 300 First Nat'l Bldg., San Diego.

FOR SALE or RENT: In Brooklyn, N. Y. Small modern government inspected, fully equipped fresh sausage plant. One year old. 20 x 100. Suitable for other meat operations. FS-234, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANT WANTED

WANTED IN FLORIDA: Will lease medium sized packinghouse or sausage factory. Prefer west coast. PW-252, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED TO BUY OR LEASE
SMALL KILLING PLANT

In reply, give in full: Capacity, location, water and sewer, type of inspection. PW-260 THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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PROFITABLE OPERATION IN CENTRAL STATE. WELL LOCATED TO MARKET AND LIVESTOCK SUPPLY. 1000 HEAD PER WEEK CAPACITY. GOING BUSINESS.

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15 W. Huron St., Chicago 10, Ill.

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